

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 80

JUNE 28, 1929

Reference Dept.  
The TIER

Number 26



## A Dignified Product

**T**HE Evolution of the Sausage Industry is plainly evidenced by the present period of intensified effort toward perfection. The pride in a dignified product is apparent everywhere. At the zenith of the season we suggest that you avail yourselves of our Universal Casing Service. IT WILL PROVE DEFINITELY PROGRESSIVE

### OPPENHEIMER CASING CO.

*Harry D. Oppenheimer*  
PRESIDENT

CHICAGO

NEW YORK

TORONTO

LONDON

WELLINGTON

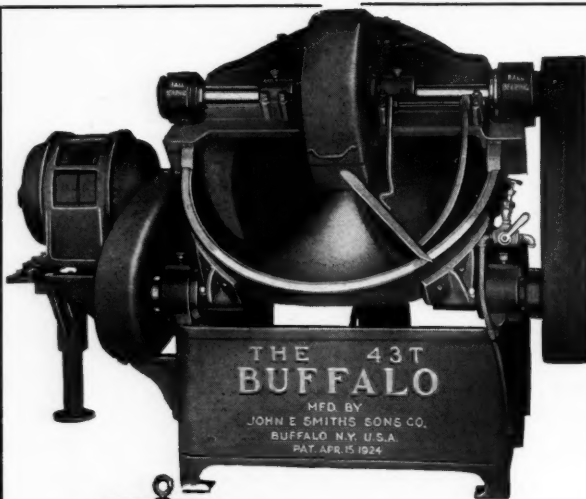
BUENOS AIRES

HAMBURG

TIENTSIN

SYDNEY

*Factories and Agencies throughout the World*



To make the best sausage  
—most profitably—use the  
world's greatest sausage  
machines—"BUFFALOS"!

**"BUFFALO"  
Self-Emptying  
Silent Cutter**

—with bowl raised  
and lowered by  
compressed air.

Cuts and empties a batch  
of meat in 5½ minutes—  
without touching it by  
hand.



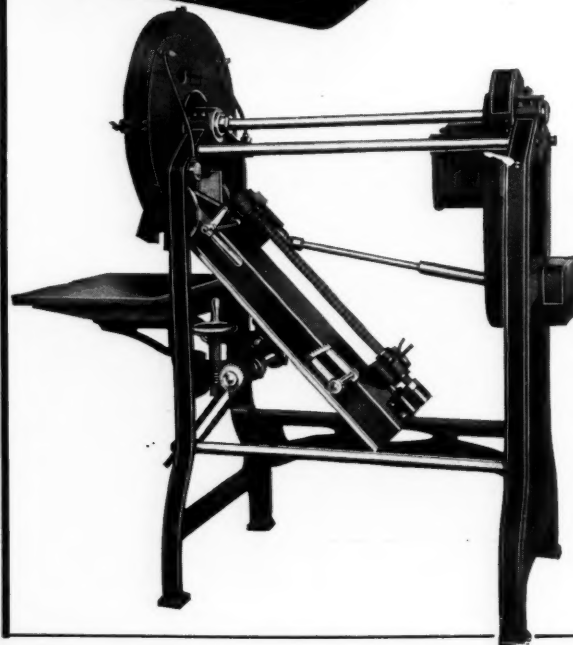
**"BUFFALO"  
Meat Grinder**

Cuts clean without any heating  
or mashing of the meat. Takes  
large chunks through the fine  
plate in one operation.

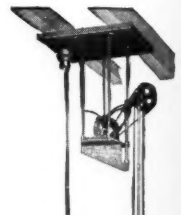
**TRUNZ-  
"BUFFALO"  
BIAS  
Bacon Slicer**

Produces a 1½-inch  
wide slice from 1-  
inch thick bacon by  
cutting it on the  
bias!

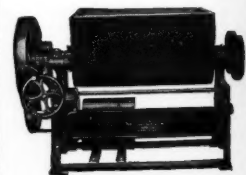
Gives you a  
41% increase  
in your slices.



**"BUFFALO" Air Stuffer**  
Guaranteed leakproof



**Schonland patented  
Casing Puller**  
Saves 50% to 65% in time  
and labor



**"BUFFALO" Mixer**  
A necessary machine to obtain  
high grade sausage

*It will pay you to investigate these  
profit-producing machines!*

**JOHN E. SMITH'S SONS CO.**  
BUFFALO, N. Y., U. S. A.

Branches: Chicago—London—Melbourne



# CONTINENTAL LARD PAILS

The strong sales appeal Continental lithographed cans give to these well-known brands is a powerful aid in moving dealers' stocks and bringing back repeat orders.

Exceptional utility features, finest workmanship and careful inspection assure cans that meet the most exacting requirements.

Whatever your needs are, Continental's long experience, modern equipment and trained organization will serve you well.

**CONTINENTAL CAN COMPANY, INC.**

*Executive Offices:*

New York: 100 E. 42nd St. Chicago: 111 W. Washington St.

28 Plants and 22 Sales Offices  
in Principal Cities

*"It's Better Packed in Tin"*

# Stockinette

Suggestions by  
Fred C. Cahn

Sole Selling Agent For

The World's Largest Knitters of Stockinette Fabrics

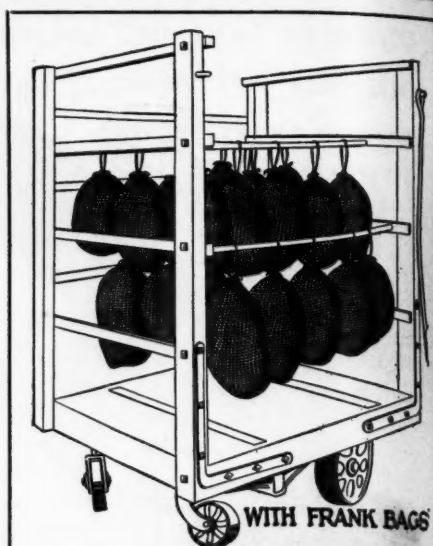
Summer months bring picnics, outings, tours, opening of road luncheon stands, etc. This means increased demand for franks. Frank bunches bagged in Frank Bags will aid you to get a big share of this frank business with increased profit.

If you are not yet using them, Frank Bags will help lower your costs.\* If you now use them, this will remind you to replenish your stock to take care of your heavy-season needs.

Appearance and protection of bagged franks bring more sales. Their loss-stopping, time-saving features in handling of bunches bring lower costs—hence longer margins of profit. Write me today for details and prices.

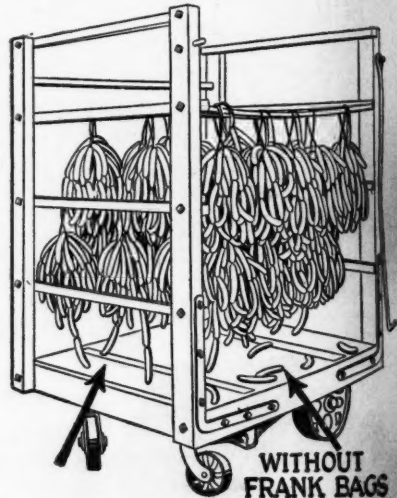
*Fred C. Cahn*  
222 W. Adams St., Chicago, Ill.  
Selling Agent

The Adler Underwear & Hosiery Mfg. Co.



\* With Frank Bags, sweating franks gather no bacteria, less handling time, reduced sales resistance, more sanitary.

Without Frank Bags—loss from dropping, more unsanitary, wasteful, more handling time, higher costs.



A trial order will give you a chance to prove the advantages of Frank Bags in your own plant. However, if you prefer, samples and prices will be sent, gladly.

New

This recently developed smaller size has proved to be a popular seller. Include some of this size in your order.

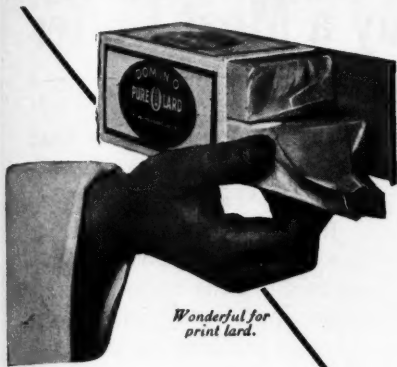
*The Frank Bag*

5 lb.  
FRANK BAG

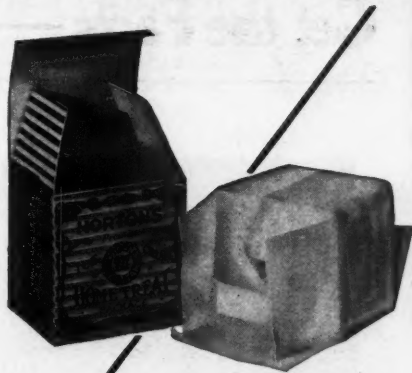


5 lb.  
FRANK BAG

# The *one* best wrapper for moist foods



*Wonderful for  
print lard.*



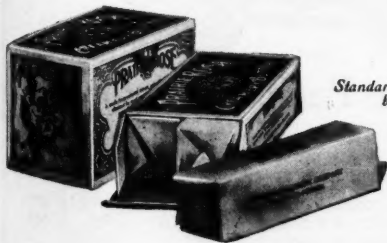
*Protects delicate flavor of  
ice cream.*



*Guards flavor  
of bacon.*



*Keeps sausage fresh.*



*Standard for print  
butter.*

## Paterson Genuine Vegetable Parchment

**T**HE more delicate your product, the more it needs the sure protection of Paterson Genuine Vegetable Parchment. This unique sheet is moisture-proof and grease proof . . . PLUS. It is absolutely insoluble. It *stands up!*

Send for samples. Make the "water-test" for yourself. See how this wrapper will help guard the purity and flavor of your product.

Your inquiry will receive prompt and courteous attention.



*This DOUBLE-Parchment wrapper for  
EXTRA protection.*



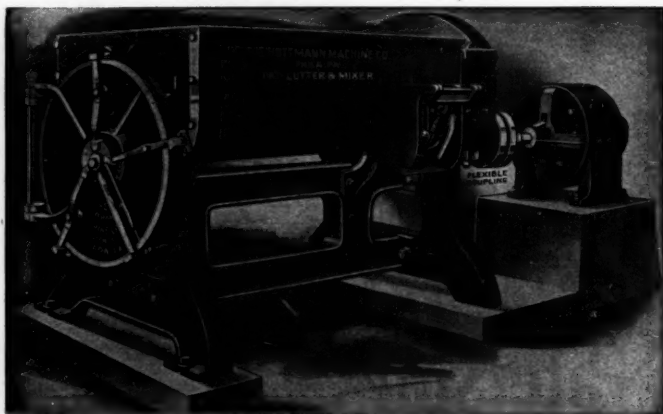
*Gives vital protection to  
packaged fillets.*

**Paterson Parchment Paper Company**  
*Original Makers of Genuine Vegetable Parchment*  
**PASSAIC, NEW JERSEY**

*Chicago*

*San Francisco*

## Get the Facts — Before You Buy a Meat Cutter



***Empties Automatically!***

The genuine Hottmann Meat Cutter and Mixer is two machines in one.

It is not a make-shift. It has been doing 12 years' service in all of the up-to-date sausage plants—and doing a job no other machine can do.

Not only does the genuine Hottmann Meat Cutter and Mixer save you money at every turn, but it also becomes the greatest single factor in the growth of your sausage business.

*Write to us for real proof of our claims*

**The Hottmann Machine Co., 3325-43 Allen St., Philadelphia**

### Jordan's Famous Ham Retainer



***Gives a Perfect Product  
Without Repressing***

No cracks or jelly pockets. No repressing. Takes expert eye to tell Butt from Hock end. Produces firm, tasty cold cuts which increase sales and profits.

**R. E. JORDAN & CO., Inc.**

1700 Windermere Ave. Baltimore, Md.

*Sole Distributors for*  
**KAUFMAN'S FLY RE-PELLER**



### Inside Perfectly Smooth

All seams lap-welded. No bolts or rivets through the body. Heavily galvanized—Super-Sanitary. Nothing to rust. Nothing hard to clean.

Chassis demountable. Fastened by four bolts to bars welded to body. All chassis parts are welded. Nothing to get loose or come off.

Strong enough to stand bumping and banging of Packinghouse use. Long life is *built in* this splendid Meat Truck.

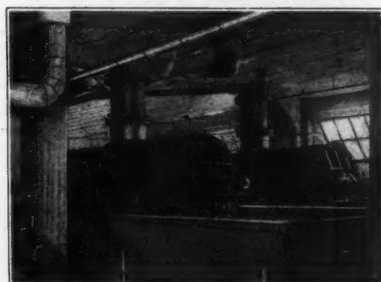
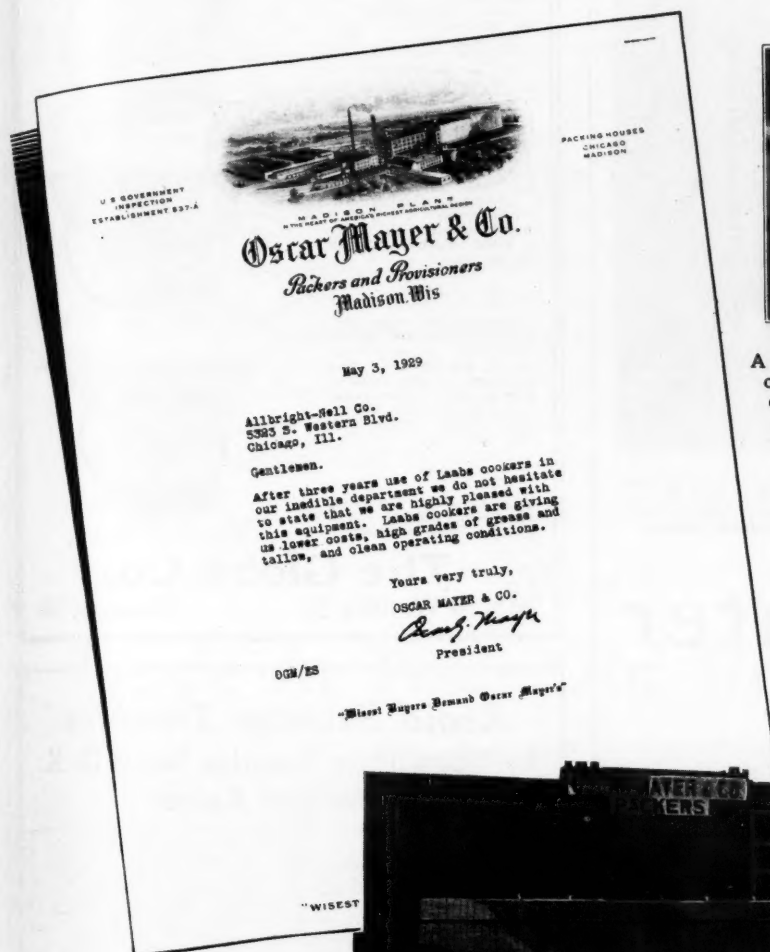
*Write—Get the details*

**George Leisenheimer Co.**

357-359 Maujer St.

Brooklyn, N. Y.

# Read What Another Packer Says After Using Laabs Three Years



A portion of the Rendering Department of OSCAR MAYER & CO. showing two of the three Laabs' Rendering Units.

May 3, 1929  
Allbright-Nell Co.  
5395 S. Western Blvd.  
Chicago, Ill.

Gentlemen.

After three years use of Laabs cookers in our inedible department we do not hesitate to state that we are highly pleased with this equipment. Laabs cookers are giving us lower costs, high grades of grease and tallow, and clean operating conditions.

Yours very truly,  
OSCAR MAYER & CO.

*Chas. F. Meyer*  
President

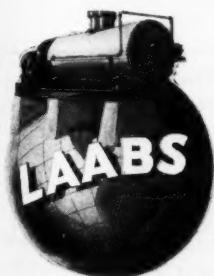
OGM/ES

"Blood Sugars Demand Oscar Mayer's"



What OSCAR MAYER & CO. has done and is doing with LAABS' Sanitary Rendering Units can be accomplished by you.

The outstanding results obtained by the LAABS' Unit are better finished products which yield greater revenue, lower cost of operation and maintenance, and durability. LAABS' Units eliminate odors; no grinding of raw materials is required; complete digestion is accomplished without damage to fats; bones are softened and easily handled; cracklings retain albuminous substances producing greater ammonia value; a better quality of bleachable fats low in free fatty acids is produced and a meat meal high in protein value is obtained.



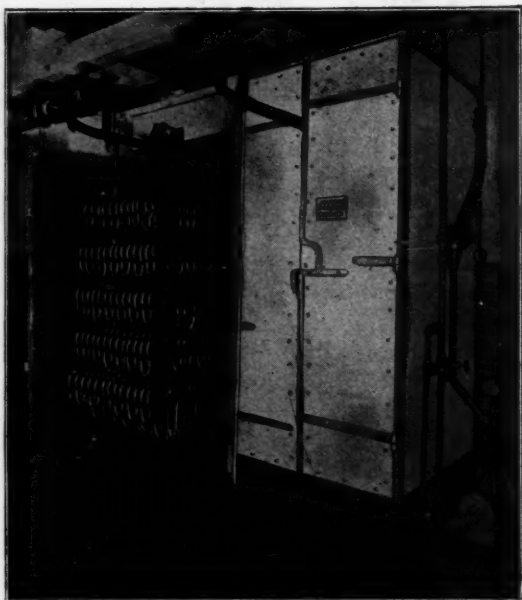
United States patents 1,573,245 and 1,630,124; Great Britain, No. 253,952; Australia, No. 2,379; France, No. 617,978; Argentina, No. 26,749; Canada, No. 277,703; Uruguay, No. 2,234; Holland, No. 19,681. Other U. S. and foreign patents pending.

## THE ALLBRIGHT-NELL CO.

Western Office  
1731 W. 43rd Place  
Los Angeles, Calif.

5323 S. Western Boulevard,  
Chicago, Ill.

Eastern Office  
117 Liberty Street  
New York, N. Y.



Manufactured under the following Patents by license agreement with  
**ARMOUR & COMPANY:**

No. 1192802....July 25, 1916  
No. 1214392....Jan. 30, 1917  
No. 1214393....Jan. 30, 1917  
Other Patents Pending.

# Hot Water

NOT STEAM  
and The

## Jourdan Process Cooker

Represent the acme of efficiency in SAUSAGE COOKING and HAM BOILING.

Packers everywhere are now using this great labor saving machine to produce better cooked products.

The salability of your product depends largely upon the appearance after cooking. PROCESS COOKING means consistent uniformity at all times—a product unequalled for cleanliness and evenly colored as you like it.

The machine pays for itself quickly by actual savings of labor, steam, color, floor space, and reduced shrinkage.

Write today for names of satisfied users and our liberal trial offer.

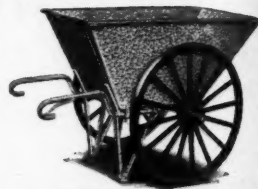
**Jourdan Process Cooker Co.**

814-32 W. 20th St.

Chicago

## "Go Buggies" Look 'em Over

Take this Meat Buggy, for instance. Adapted to general loading and conveying. Like all Globe "Go-Buggies" it is strong, light, easy running; has no dirt-catching corners; is heavily galvanized.



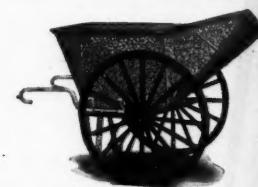
Meat Buggy—No. 112

General Purpose—just what the name implies. Nothing around the plant will do more for as little money. Built to stand punishment that even Tunny would avoid. Not only a good worker but an eager one.



General Purpose Truck No. 104

Charges like the Marines—easily and satisfactorily. A long nose and a strong one. For delivery to the rendering tanks or the meat chute holes, this charging Truck offers the one best way.



Charging Cart No. 110

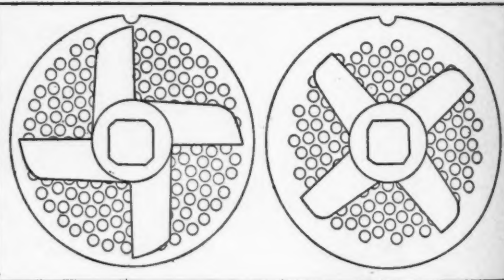
Write for catalog showing these and other Globe products.

**The Globe Co.**

818-26 W. 36th St.

Chicago, Ill.

## Avoid Sausage Troubles by Using New Superior No. 6 O. K. Plates and Knives



The New Superior No. 6 Knife and Plate. Note Difference in the Increased Cutting Surface

The Old No. 5½ Standard Size Plate and No. 5 Knife

If you are using large Grinders, 66-166 Enterprise, 7E Cleveland, 66 Buffalo or any other make of Grinder, you will find these plates and knives a great improvement.

**Specialty Mfrs. Sales Co.**

Represented by Chas. W. Dieckmann  
2021 Grace St.

Chicago, Ill.

# You Trade In Your Old Car—

When your car gets banged up or too costly to run—you don't throw it away or leave it in the garage. You trade it in on a new one.

When your ham boilers have outlived the 100% efficiency stage—trade them in. Costs less, brings your product up to par and your labor costs down to low tide.

The seasonal rush is headed this way with League Boots on. Now is the time to check over your ham boiling equipment and get things in readiness.

Don't wait until the time when every minute lost counts against profits. He who hesitates is lost. We'll help but you must do the starting.

Start by sending for our schedule of liberal allowances.

***Now!***

## *Trade In Your Old Ham Boilers*




## **Ham Boiler Corporation**

**Office and Factory, Port Chester, N. Y.**

**European Representatives: The Brecht Co., 6 Stanley St., Liverpool & 12 Bow Lane, London**

**Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd.: Offices in Principal Cities**

**Canadian Representative: Goold, Shapley & Muir Co., Ltd., Brantford, Ont.**

It's no longer a case of buying the  to get the whistle!

Now RHINELANDER can show the packer who needs only grease-proof qualities a big saving in wrapping costs . . . . .

THERE'S been a lot of money wasted in wrappers, simply because packers have been forced to pay for both water-proof and grease-proof papers when very often their products required but one of the qualities.

If you are wrapping a product that needs only grease-proofing, take a look at Rhinelander—there's a sheet that's grease-proof. You can see for yourself how it takes the colors—and its flexibility will appeal to your wrapping department. If you need a grease-proof paper, buy Rhinelander—and pocket the difference.

Send for samples and try them on your own products.

## THE RHINELANDER PAPER CO.

*Rhinelander, Wisconsin*

Rhinelander Grease-proof is available in the following four standard weights, for inner liners for cartons and light, medium and heavy wrappings.

20 lb.

25 lb.

30 lb.

40 lb.

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Co.

THIS CONTAINS 3 PACKAGES

# GREENFIELD BRAND COTTAGE ROLL

The Fact That  
It Is  
Greenfield Quality  
Assures You of  
Its Rare Flavor

ABSOLUTELY BONELESS  
SUITABLE FOR BOILING

Need no FRESHENING

Net Weight When Wrapped  
1 lb. 028



SIN

$$S_F$$

SINCE 1858, THE WORLD'S LARGEST MAKERS OF QUALITY BAGS



## Safeguarding Purity and Profits

### Use Bemis Meat Bags and Covers for

Bacon                      Ham  
Bologna                  Cervelat  
Pork Sausage            Minced Ham  
Liver Sausage  
Summer Sausage  
Luncheon Meat  
Sandwich Meat  
—and many others

including covers and bags for  
fertilizer, tankage, ground bone,  
meat meal, soda, soap chips, and  
all related packers' products; also  
packers' cheese cloth, and  
truck covers.

Bemis Meat Bags and Covers for prepared meats make a package that protects both the purity of the products and the profits of the packer. They are shaped to suit, and attractively printed. That they protect the meats from outside contamination is easily evident.

And those who use Bemis Bags know how they protect profits—by saving labor, by stimulating sales, and by advertising the brand name at the very point of purchase. Write for samples and prices. No obligation whatsoever.

# BEMIS MEAT BAGS AND COVERS

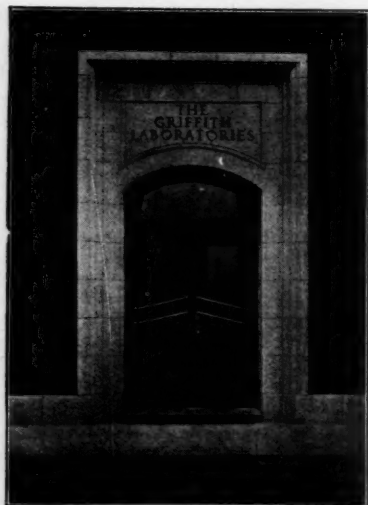
## BEMIS BRO. BAG CO.

Specialty Department



420 Poplar St., St. Louis, Mo.  
51st St. & 2nd Ave., Brooklyn, N.Y.

## "Liquid Seasoning"



### Spicy Facts

GRIFFITH'S "OIL of the SPICE" is the full life of the whole spice. This is a sensible idea. Use GRIFFITH'S "OILS of SPICE." A responsible manufacturer. A perfect seasoning. A natural spice flavor. Why shop around? GRIFFITH'S is best.

Lower Cost  
means  
**GREATER  
PROFITS**



**The Griffith Laboratories**

1415 W. 37th St.

Chicago, Ill.

## Uncle Jake Says—



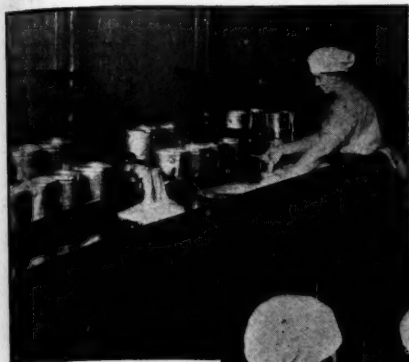
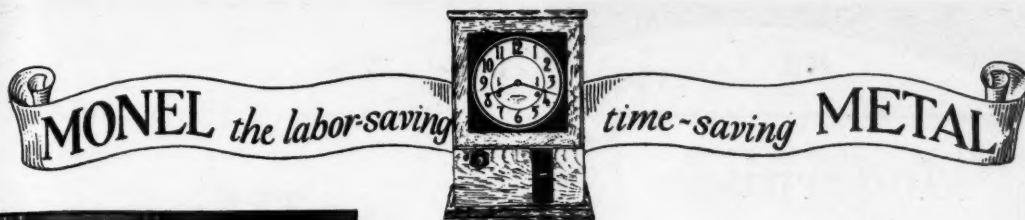
*"I have never known a man to fail in business because he knew too much about it or worked too hard at it."*

Years ago when we commenced to manufacture

**KVP. Genuine. Vegetable Parchment**  
Ham and Bacon Wrappers, the first run we turned out was good, but not good enough to suit us and so we put a lot of hard work into improving them. The man who buys them today is going to be as perfectly pleased with them as we are.

**KALAMAZOO VEGETABLE PARCHMENT CO.**

KALAMAZOO, MICHIGAN



Above: Monel Metal Casing Washing Table where animal casings are cleaned by forcing a stream of warm water thru the length of the casing.

At right: One of 4 Monel Metal Sausage Tables in the Sausage Dept. of Swift & Company, Chicago. Note the Monel Metal packers' pan.



## SWIFT & COMPANY chooses Monel Metal

**T**HE large packing companies have learned through experience that it pays to keep up-to-date—that it pays to install modern equipment.

Swift & Company is one of the representative companies using Monel Metal because it is modern...clean...time-saving.

Monel Metal is easy to clean and keep clean. Even through busiest times Monel Metal looks

bright and sanitary. It will not rust—it resists corrosion—it has no coating to chip, crack or wear off.

Monel Metal will not contaminate food products. It is the safest material a packer can use for food handling surfaces.

Before ordering new equipment—table tops, machinery parts, caul fat boxes, food trucks and trays, or other equipment that comes in contact with the product—investigate the outstanding advantages of Monel Metal. Write for additional information.

WRITE FOR FOLDER—"ECONOMY IN PACKING PLANT EQUIPMENT"

Monel Metal is a technically controlled Nickel-Copper alloy of high Nickel content. It is mined, smelted, refined, rolled and marketed solely by The International Nickel Company, Inc. The name "Monel Metal" is a registered trade mark.

# MONEL METAL



THE INTERNATIONAL NICKEL COMPANY, INC., 67 WALL STREET, NEW YORK, N. Y.

## Modernism Pays

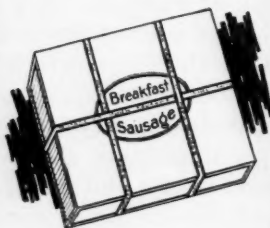
Today no one would think of overlooking the value of color and modern art in any form of advertising. This is just as true of advertising at the point of sale—the PACKAGE.

A package tied with ordinary tape or cord looks out-of-date beside one tied the modern way—with *Print-Ad-String*.

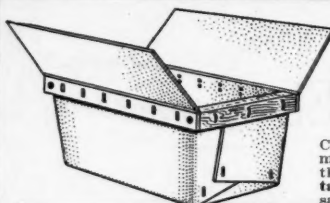
With *Print-Ad-String* you have color, plus advertising, plus the modern touch, because it can be made up in any color to match your package.

We have just brought out new modernistic *Print-Ad-String* in designs so unusual and effective that they have made an instant appeal. Why not add this modernistic touch to your package?

CHICAGO PRINTED  
STRING CO.  
2320 Logan Boulevard  
CHICAGO



Samples of this very latest modernistic *Print-Ad-String* will be sent on request.



### Better . . . Advertising GRATIS

Champions will save you money, naturally. But there is an extra advantage. Your name and sales message printed on served its purpose with the dealer he uses Champion for delivery and puts it to work with the consumer.

Send for **FREE** Sample

Just Nail the Lids Down to the End Cleats, That's All

**Champion** SHIPPING CONTAINERS **Gereke-Allen Carton Co.**  
17th & Chouteau Blvd., St. Louis



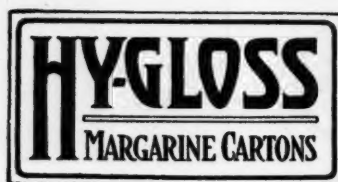
### Trimming and Sausage TUBS

Designed and Constructed to Meet Packing House Requirements.

Write for Circulars

**Dubuque Steel  
Products Co.**

Sheet Metal Dept.,  
Kretschmer Mfg. Co.,  
DUBUQUE, IOWA



### PROTECT THE PRODUCT

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National Carton Company**  
Joliet, Illinois

## Veribrite SIGNS

Long Life  
Never Fade  
Cost Less  
Per Year

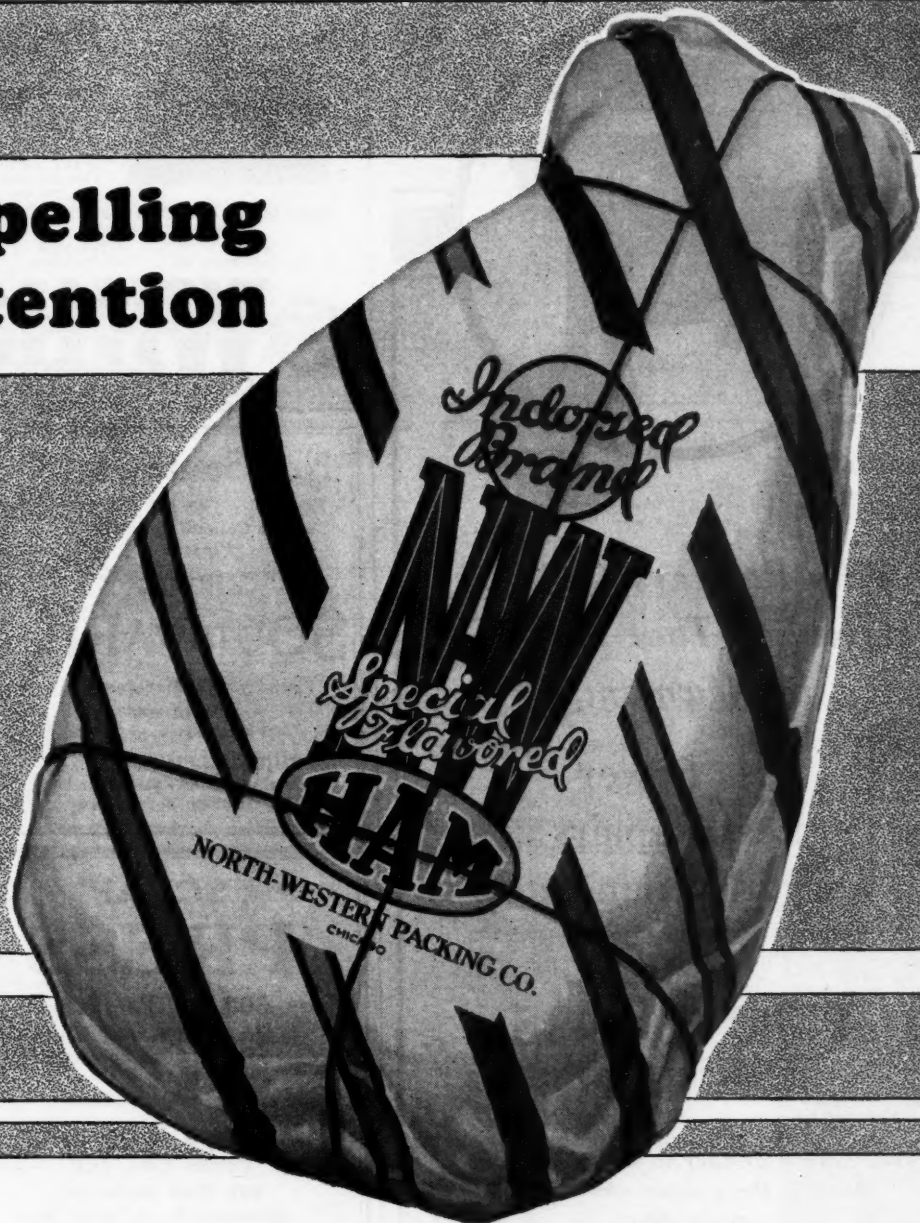
PORCELAIN  
ENAMELED IRON

Colors Guaranteed 10 Years

Here is a source of supply you can depend on. Make a note of it and place in your files for quick reference. Please send sample or specifications for prices.

**VERIBRITE Signs** Division of  
General Porcelain Enameling & Mfg. Co.  
4131 W. Parker Ave., Chicago, Ill.

## Compelling Attention



Here is another Milprint achievement in the creation of a beautiful foil wrapper in multi-colors for whole hams.

Vivid in stripe and colorful design, this wrapper compels all eyes to the product.

It is the skill of Milprint artists who create such beautiful wrappers to aid in better merchandising of meat products. We stand ready, even eager to originate a striking wrapper in colors to meet your requirements. Please write us without obligation.

**MILPRINT PRODUCTS CORPORATION**  
and **MILWAUKEE PRINTING COMPANY**  
FLORIDA, GROVE AND VIRGINIA STREETS  
MILWAUKEE, WIS.



*Why Packers Quickly  
Realize That It Pays  
to Newmanize*

Less Power  
Less Repairs  
Performance

Price

**\$300 to \$495**

f.o.b. Factory

*We have a grinder to suit your plant  
Made in three sizes—satisfaction  
guaranteed*

**NEWMAN**  
GRINDERS - PULVERIZERS

**The Newman Grinder & Pulverizer Co.**  
419-425 W. 2nd St., Wichita, Kansas

*Distributors*

The Albright-Neil Co., Chicago, Ill.  
The Cincinnati Butchers' Supply Co., Cincinnati-Chicago



## By-Product Grinders

Williams builds a crusher or grinder for every packing house and rendering plant purpose. All embody the original Williams patented features including patented hammers which cut tough sinewy goods with less power, adjustable grinding plates to overcome wear and quicker adjustments and repairs.

**WILLIAMS PATENT CRUSHER & PULVERIZER CO.**  
8708 NORTH 9th ST. ST. LOUIS, MO.

Chicago 37 W. Van Buren St. New York 15 Park Row San Francisco 415 5th St.



**Williams**  
OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD  
**PATENT CRUSHERS GRINDERS SHREDDERS**

## New Southwark Curb Presses

For Fats, Tallow and Fertilizers, Etc.

Two Column Quick Acting  
Presses

Write for Special Bulletin on  
Curb Presses

**SOUTHWARK**

Foundry and Machine Co.

Established 1836

434 Washington Ave.,

PHILADELPHIA, PA.

100 E. South St., Akron, O.

343 S. Dearborn St., Chicago



## SCRAP PRESS

300 to 1200 Tons

Hydraulic Cracking Ejector

Hoop guided on Rods

Quality High, Price Low

Ask us about them

**Dunning & Boschert  
Press Co., Inc.**

362 West Water St.,

Syracuse, N. Y., U. S. A.

Established 1872



Speedy—thorough—safe

QUICK-ACTING Meat Packers' Oakite speeds up difficult and time-consuming cleaning jobs. And the thoroughness with which it works leaves equipment film-free and sanitary with little or no scrubbing or scraping. Ask an Oakite Service Man to show you how this powerful cleaner makes work easier and reduces costs.

Manufactured only by  
**OAKITE PRODUCTS, INC.** New York, N. Y.

20A Thames Street

**OAKITE**  
Industrial Cleaning Materials and Methods

## Forever and a Day—Splendid Elevator Service

Is what folks get when they

"Hook 'er to the Biler"

The Most Successful and Money Making Paper Plants

Use Ridgway Elevators

The Great Gas Works, New York and Brooklyn, say

"Your Elevators Exclusively"

HOOK 'ER TO THE BILER"

CRAIG RIDGWAY & SON CO.

The Great Packing Houses all over the Land say

"Wish All Our Elevators Were Yours"

Folks like Ridgway Elevators for Many Reasons but this one touched the Manager's Heart

The Ridgway Elevators Always Go And the Workmen say "She's Safe when you



Over 3,000 in daily use

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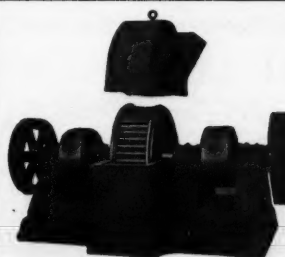
**Hydraulic Presses**  
FOR  
Tankage, Lard, Tallow, Sheepskins and Leather

**PRESS SUPPLIES**  
Racks, Cloth, Valves & Packings

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**Stedman's Ball Bearing Disintegrators**

for Bones, Cracklings, Tankage  
New Quick Detachable Cages

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**Stedman's Foundry & Machine Works**

Founded 1834

505 Indiana Ave.

AURORA, INDIANA

## Rapid Crusher



For crushing and shredding or hashing animal carcasses, green or dry bones, fats, offal and any other materials to suitable size for rendering and dry cooking.

Manufactured by the

**Waste Saving Machine Co.**

Branch of the O. & W. Saving Machine Co.

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## Come to H-P-M for your "Pressing" Needs

The H-P-M Line includes every type of Hydraulic Press required in your work. The cracking press illustrated here is a large, powerful machine for heavy duty service. These presses are also available in many other sizes including small self-contained units.

You can also obtain from H-P-M all hydraulic accessories required for operating your presses, including all types of Pumps and Valves.

Address your inquiries to

**The Hydraulic Press Mfg. Co.**

TWENTY EAST BROAD, COLUMBUS, O.  
Branch offices located for serving you in New York, Pittsburgh, Cleveland, Akron, Milwaukee and San Francisco. Plant centrally located at Mount Gilead, Ohio



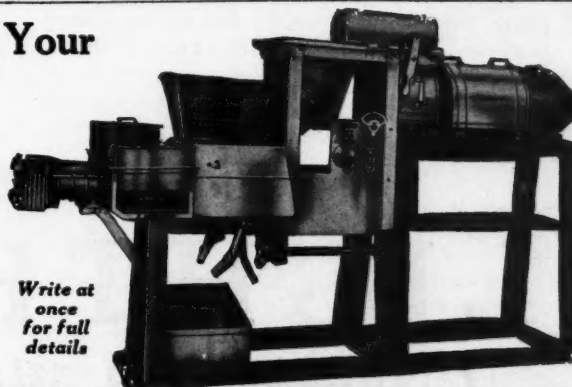
## A Big Percentage Cut from Your Production Costs

**DOERING'S Continuous Worker** is the greatest advance the Margarine plant has seen for many years. With a capacity of 7,000 lbs. an hour, automatic salting, doing away with table workers and many other improvements, this machine is being hailed as a great money-maker wherever it is used. Some of the nation's biggest plants have already installed it.

For the sake of economy and greater profits get acquainted with Doering's Continuous Worker.

**C. Doering & Son** 1375-9 W. Lake St. Chicago

Ask about our **New Tierce Emptying Machine**



Write at once for full details

## For Keeping Plant and Office Clean—Armour's Lighthouse Cleanser and Washing Powder

The problem of keeping plant and office clean, in the packing industry, is a big one.

Powerful dirt removers frequently are necessary. Quick, efficient, and economical results must be had.

We use, and can recommend Armour's Lighthouse Cleanser and Armour's Lighthouse Washing Powder—excellent twin products.

Use Lighthouse Cleanser for the heavy-

duty work, the cleaning of floors, especially tile floors, and lavatories. It is an abrasive cleanser.

Use Lighthouse Washing Powder for the lighter work—the general scrubbing and cleaning, and the washing of woodwork. It is a soap product.

Quality and price are an inducement in both these products. Four hundred Branch Houses insure speedy delivery.



For more detailed information as to price, quality, delivery, etc., just drop us a line. Armour and Company, Industrial Soap Dept., 1355 West 31st Street, Chicago.

### Armour's Lighthouse Washing Powder

A general cleaning compound for cleaning floors, woodwork, windows and for all other purposes. Packed in 25-lb. Pails, 125-lb. Kegs, and 250-lb. Bbls.

### Armour's Lighthouse Cleanser

A combination of natural cleansing agents, refined and powdered. Contains no caustic. Will not hurt the hands. Packed in 25-lb. Pails, 125-lb. Kegs, and 300-lb. Bbls.

*Armour's*  
**LIGHTHOUSE**  
Cleanser and Washing Powder

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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 80. No. 26

JUNE 29, 1929

Chicago and New York

## New Refrigerant for the Meat Industry

*Dry Ice Offers Possibilities for  
Meat Packer to Effect Delivery  
Economies Not Possible Otherwise*

A few years ago solid carbon dioxide was a laboratory curiosity. Today it is a commercial refrigerant, and is being used in large quantities for refrigerating purposes, particularly in the ice cream industry.

Solid carbon dioxide may or may not become important as a refrigerant in the meat packing plant. Nevertheless, due to its peculiar qualities, it is now being given consideration as a refrigerant for certain meat purposes.

For the transportation of meats and meat products in cars and trucks it is said to offer possibilities, and as a refrigerant for small orders and specialties shipped in less than carlots or in packages by express it might serve the purpose efficiently.

Meat packers who have not been familiar with solid carbon dioxide and its properties are beginning to study how this product can be useful to them in reducing transportation costs, rendering better service to branch houses and customers, and in delivering meats in better condition.

In the following article dry ice and its properties are described and some of its uses outlined.

### Solid Carbon Dioxide

New situations are best met, new problems are most thoroughly and quickly solved, and stability is best achieved in great and growing indus-

tries by knowledge gained through observation, study and application of facts.

There is no mystery surrounding this new refrigerant, but few people know what solid carbon dioxide is and does.

No one knows what electricity is, but everyone knows what it does.

#### The Wonders of Electricity.

We turn a switch for light, switch on the radio, dispatch a telegram or talk through space without wires, with supreme confidence in the result. We know what happens, but no one knows anything about what makes it happen.

The inventor discovered this mysterious force of physics, observed and studied how it could be harnessed and applied to accomplish the many things with which all of us are familiar.

Most of us have ceased to wonder regarding this great discovery. Some of us cannot imagine our modern world

without electricity, but we still do not hesitate to accept any new use for it which our engineers provide.

Electricity is not the only physical force unknown to man. We have no conception of what may yet be in store for us, and are unable to vision the harnessing and development of many known but unused forces.

#### Refrigeration Equally Important.

The principle governing refrigeration ranks in importance with electricity.

Refrigeration does not consist in the production of cold. Cold is the absence of heat.

Refrigeration does produce the effects of cold by the transfer of heat from one place or thing to another place or thing possessing a lower temperature. The warmer always gives up heat to the colder.

Therefore, conditions being comparable, we are safe in assuming that the lower the temperature, the more rapid will become the heat transfer, and consequently the more efficient the refrigeration.

Having reached this point, we become concerned with the lasting qualities of the refrigerant, and mechanical means are sought to conserve the refrigerating medium.

#### Lasts Longer Than Ice.

Solid carbon dioxide here exercises one of its most valuable physical characteristics. It forms a dry gas that, acting as a blanket, insulates itself and retards its evaporation. This characteristic produces lasting qualities greatly in excess of water ice.

One of the leading scientists recently

### What Is Dry Ice?

Dry ice is solid carbon dioxide. It weighs 80 lbs. per cubic foot.

It has a temperature of 114 degs. F. below zero, 146 degrees colder than water ice.

It evaporates into a dry gas; there is no drip or moisture and, therefore, it can be used in paper or cardboard containers.

Solid carbon dioxide changes from the solid to the gaseous state at 0 degs. C., and absorbs about twice as much heat as does water ice when it changes from the solid to the liquid state.

stated that the harnessing of the refrigeration offered by carbon dioxide was destined to contribute a part in the market development of the future comparable to that of electricity industrially.

Artificial refrigeration is not a recent innovation. From the moment the physicist first found the relation of pressure to temperature, new discoveries were constantly being made by scientists working in this field.

First successfully demonstrated more than a century ago, artificial refrigeration was not put into general use until the last decade of the past century, mechanical refrigeration following about ten years later.

Now artificial refrigeration is indispensable to the people of the United States and is responsible, to a large degree, for the nation-wide foodstuffs markets that have been opened up.

#### Known Many Years Ago.

Until recently, scientists and engineers have concerned themselves mainly with producing ice from water. And yet the use of carbon dioxide as a refrigerating agent was universally known many years ago.

Used mechanically to a limited extent, carbon dioxide refrigeration now has been developed on a commercial scale along non-mechanical lines.

Progress with the larger problems of most enterprises is slow. Refrigeration is one of the greatest problems to be encountered in the meat industry. But with the advent of solid carbon dioxide the way is pointed to developments which seem to assure rapid advance in the direction of an economic solution.

Theoretically, any gas by sufficient pressure and low temperature can be liquified, or even frozen solid. Carbon dioxide, the well-known gas of almost universal distribution, has been known and used in liquid form for years for

soda water gas, beverage purposes, vichy and various other carbonated products. It has now come into commercial use frozen into a solid.

#### It Does Not Melt.

Unlike water ice, solid carbon dioxide does not melt, but instead evaporates, leaving no wet residue.

It is interesting to note more fully the natural characteristics of this new refrigerant, some of its properties and how it is made.

Carbon dioxide (the chemical term of which is  $\text{CO}_2$ ) at ordinary temperature and at atmospheric pressure is a gas, fully oxidized carbon.

$\text{CO}_2$  is harmless—in fact, we exhale it in our breath. It is present in the air to the extent of about three parts in 10,000.

$\text{CO}_2$  is produced in alcoholic fermentation. Breweries, alcohol plants and sugar refineries produce large quantities of it. It is also driven off when coke or lime is burned.

This  $\text{CO}_2$  is colorless, odorless and is about one and one-half times as heavy as air, volume for volume, if the pressure of the air and gas are the same.

It is not inflammable and does not support combustion, but is in reality an excellent fire extinguisher.

#### How Made and Handled.

The  $\text{CO}_2$  gas, when collected by recovery from the fermentation kettles of the larger producers of alcohol, is in a high state of purity, but contains a percentage of moisture which is filtered out.

This gas, when compressed to about 1,000 lbs. per square inch, and at a temperature of about 80 degs. F., becomes a liquid. This is the liquid shipped in the familiar steel cylinders and used for carbonating beverages.

If one of these cylinders is inverted and quickly opened, the liquid expands rapidly. Some of it evaporates and in doing so absorbs so much heat that a

portion freezes in snowlike particles—carbon dioxide snow.

This snow, compressed hydraulically before being exposed to the air, forms pure solid carbon dioxide. The product weighs approximately 80 lbs. to the cubic foot and has a temperature of minus 114 degs. F. (146 degs. colder than water ice.)

Each pound of solid carbon dioxide (Continued on page 44.)

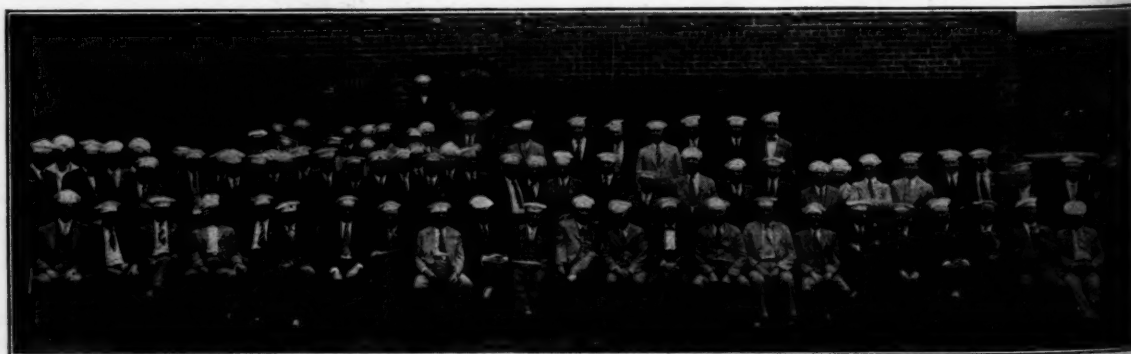
#### HULL & DILLON PLANT GROWS.

Formal opening of the new \$30,000 plant additions of the Hull & Dillon Packing Co., Pittsburg, Kan., occurred recently with a large number of visitors attending the open house ceremonies. An inspection was made of the main plant and the new building, which increase the company's capacity by fully one-third.

The new addition is of brick and concrete, is three stories high and covers an area of approximately 60 by 100 feet. Space is provided on the second floor for bacon hanging and slicing, and also additional cold storage facilities. This bacon room is large and well ventilated and takes the place of the old bacon room in the main plant.

Cold and dry storage rooms are located on the third floor, with automatic ventilators between the ceiling and the building roof acting as insulation against sun heat. Most of the packing plant operations will be continued in the old main building.

Some ninety Pittsburg business men, visitors and local Rotarians, were guests of the company on opening day at a luncheon served in the new bacon room, followed by a complete tour of the plant conducted by Lewis Hull, president, and E. D. Henneberry, vice-president in charge of operations. Mr. Hull is a leader in Rotary and never forgets his Rotary motto: "He profits most who serves best."



**HULL & DILLON PACKING CO. CELEBRATES COMPLETION OF NEW PLANT ADDITION WITH OPEN HOUSE.**

Executives and employees of the company and Pittsburg, Kan., business men, members of the local Rotary Club, who were guests of the company when the new plant addition was opened recently. Luncheon was served in the bacon room of the new building.

Lewis Hull, president, Hull & Dillon Packing Co., and a 50-year veteran of the packing industry, is shown in the front row, 11th from the left. Edward Henneberry, vice-president of the company, is on the extreme left of the second row. Fred Brinkhoff, editor of the Pittsburg, Kan., Headlight-Sun, is on the right end of the second row.

# When Packers Really Try to Merchandise Lard

*Experience of One Who Followed  
Advice of The National Provisioner  
and Increased His Profits on Lard*

How many packers really put special effort on merchandising their lard?

Too often they simply accept the belief that lard is something of a liability, and they must take what they can get for it.

They know every hog they slaughter is going to produce more of this product—in fact, nearly as much in weight as hams or bellies.

The latter products will be carefully cured and dressed up for the trade. But lard must make its own way.

As a result, lard has fallen into the price background of cooking fats.

*The trouble with lard is in its merchandising, not in the quality of the product.*

Some time ago THE NATIONAL PROVISIONER asked packers when they would begin to "merchandise" lard.

## One Packer Tries It Out

One packer accepted the challenge, and proceeded to see whether lard could be merchandised.

How did he go about it?

First of all the background was laid. Advertising was carried in 75 local newspapers, calling attention to lard and its value as a cooking and pastry fat.

At the same time salesmen were given a poster to place in retail stores. It was the kind of poster that would attract the attention of anyone coming into the store.

The poster was designed as a counter display card to be not only decorative but instructive.

## Clever Lard Advertising

To this counter card were fastened three bottles. One showed the raw leaf. A second contained a clear liquid indicating the consistency and purity of the product before it is chilled. The third contained the chilled lard.

Second, a sales contest was put on.

*The result was that lard sales*

*of the company were more than doubled.*

This experiment was made by the Keefe-Le Sturgeon Co., packers, of Arkansas City, Kansas.

## Adopting a Sales Suggestion.

In writing of their experience, one of the company's executives says:

Editor THE NATIONAL PROVISIONER:

Some time ago there appeared in the columns of your good magazine, THE NATIONAL PROVISIONER, an article ask-

ing when the packers would start to merchandise lard.

We put on an experiment recently which proved very effective. The writer designed a lard display card which would be of interest to the housewives. These display cards were distributed and put up by our salesmen. At the same time we ran a sales contest and it more than doubled our lard sales.

All this was in addition to our newspaper ads, which appeared in some

## OBJECT LESSON DISPLAY OF THE MERITS OF LARD.

Counter display card distributed by Keefe-Le Sturgeon salesmen to the retail trade. It played an important part in doubling lard sales during this merchandising campaign.

To this card are attached three small bottles. The one on the left contains the raw leaf; that in the center is a clear liquid showing purity of the product before chilling; the one on the right contains the chilled lard ready for use.

seventy-five papers during the time of the sales contest.

Very truly yours,  
KEEFE-LE STOURGEON Co.  
Stanley F. Spencer.

#### The Lard Advertisements.

The text of the advertising run in the 75 papers is as follows:

Ark Brand lard is 100 per cent pure lard, melted in open kettles.

Sweet Clover lard is made from pure, clean, sweet hog fat cooked under steam pressure, then refined to remove settlings and bring out the snowy appearance and appetizing flavor so pleasing to the taste. Both made under U. S. inspection.

#### COOKING WITH LARD MAKES GOOD FOOD BETTER.

The woman who takes a pride in her cooking—the woman who wants to serve the most appetite satisfying meals—uses lard.

She knows that good pure lard can be depended upon to produce the results called for in her favorite recipes.

She knows that cakes and pies will come out crisp and taste tempting.

She knows that, for deep fat frying, good lard is most desirable.

Use pure lard for cooking.

It's health protection in the preparation of foods—the mark of a good cook and the insurance of a good meal.

#### Exhibiting the Product.

The counter display card was done in colors. At the side of an illustration of an attractive looking pie were the words "BAKE IT WITH LARD," in large type in red. Underneath the name of the company was a description of the three sample bottles, which were mounted against a black background. The other illustrations on the card were the trade mark and color sketches of pails of lard.

It is the kind of exhibit that would attract the eye and arouse curiosity. The text can be taken in at a glance, and the principal suggestion of all is the use of lard in pastry baking.

#### Merchandising Experiences.

This successful campaign was carried on in a section of the country where vegetable shortening is popular, but where the price runs from 1½¢ to 2¢ per pound under the price of the fancy leaf lard.

When asked regarding the attitude of retailers toward lard, Mr. Spencer said: "Dealers remarked that they had often wondered why some packer did not come out with a good advertisement in favor of lard."

During this campaign the most popular sales unit was the 50 lb. can, indicating that retailers were sold on the idea. The next best seller was the 4 lb. pail, then the 8 and 2 lb. pails respectively.

Experiments in merchandising lard in cartons are yet to be made.

The leaf lard was stressed throughout the campaign, although the brand of prime steam lard was mentioned in the newspaper advertising. None of the lard was sold loose.

Does it pay to merchandise lard? This packer made a nice increase in net

KEEFE-LE STOURGEONS



*Lard...*



*Cooking with lard makes good food better*



KEEFE-LE STOURGEON  
ARKANSAS CITY    WICHITA, KANS.

#### TELLING THE PUBLIC ABOUT LARD.

This advertisement appeared in 75 newspapers in the territory covered by the Keefe-Le Sturgeon lard campaign.

profits, in spite of rather expensive campaign material.

#### PACKAGING ON THE INCREASE.

The Mono Service Co. of Newark, N. J., manufacturers of the Kleen Kup, a paper package for food products, will have completed on or about July 15 a large addition to their present extensive plant. Immediately upon completion, added manufacturing equipment will be installed which will assist materially in taking care of the very large increase in business during the past few months.

Even though the company anticipated a 100 per cent increase in business volume for 1929, general manager Elbert Beeman reports an increase far in excess of this and at the same time advises that they have been unable to take care of many new accounts which they had hoped to handle, the demand being in excess of their production capacity.

When questioned as to whether the

increase was due to any one commodity now being packed in the Kleen Kup, Mr. Beeman said that a decided increase has been shown in every line they manufacture, without exception. The largest increases are in meat products, ice cream and dairy products, with a large demand from the frozen fruit industry.

W. R. Robertson, sales manager of the company, is making an extended trip in the West giving special attention to the packing of frozen fruit, or the "cold pack," for which it is understood the company has supplied a greater number of one-pound packages than all other manufacturers combined.

The Mono Service Co. plan further construction of plant buildings which should give them an approximate 200 per cent increase in production capacity by the late spring of 1930. Meanwhile production is being brought up by added equipment and continuous twenty-four hour operation.

#### CHINESE HOG CASINGS.

The total export of Chinese hog casings to the United States during 1928 amounted to only 15 tons, while 20 tons were shipped to European markets, according to the American Consul at Chefoo, China.

Shantung hog casings, up to a few years ago, were shipped to Tientsin where they were sorted, prepared and packed for shipment to overseas markets. About the beginning of 1927 the business of exporting direct to foreign countries commenced, being largely encouraged by orders received from the United States, which was the principal buying market, absorbing 65 per cent of the total quantity shipped.

The embargo put on hog casings by the United States government on Dec. 1, 1927, gave this trade a setback from which it never recovered, notwithstanding a modification of the restrictions in the early part of 1928, according to the consul's statement.

#### NEW DUTCH MEAT CERTIFICATE.

A new form of certificate has been prescribed to accompany meat products imported into the Netherlands from the United States, according to a resolution of the Netherlands ministry dated March 8, 1929. The new regulation makes possible the use of a translation in the language of the exporting country, instead of French as heretofore, but the Dutch language must always precede the translation.

Do you want to help your retail customers improve their bookkeeping methods? Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Trade Practice Meetings At Los Angeles and Nashville Show National Interest in Work

That packers in the Pacific Coast and Western states are equally enthusiastic as those in the Middle West and East in the work of eliminating unfair and uneconomic practices from the meat industry was shown by the attendance at the regional meeting held by the Institute of American Meat Packers at Los Angeles, Calif., on June 20.

Seventeen packers from California and Arizona were represented at this meeting, at which T. P. Breslin, Standard Packing Co., Inc., Los Angeles, presided as chairman. H. R. Davison, director of the Departments of Livestock and Waste Elimination of the Institute, presented the trade practice resolutions, which were well received by those present.

The regional meeting held in Nashville, Tenn., on June 20 also was well attended, with representatives of ten packing companies present. Howard C. Greer, director of the Department of Organization and Accounting, represented the Institute at the meeting, at which Henry Neuhooff, president of the Neuhooff Packing Co., Nashville, presided.

Packer representatives who attended the two meetings included the following:

LOS ANGELES—T. P. Breslin, chairman, Standard Packing Co., Inc., Los Angeles; R. C. Campbell, Swift & Company, Los Angeles; B. W. Campton, Associated Meat Co., Los Angeles; J. W. Casey, Armour and Company, San Francisco; J. Cheavin, Globe Packing Co., Los Angeles; F. M. Hauser, Hauser Packing Co., Los Angeles; C. J. Kelly, Armour and Company, Los Angeles; H. D. Newcomb, Vernon Market Bureau, Los Angeles; H. A. Rector, Armour and Company, Los Angeles; Chas. A. Roberts, Cudahy Packing Co., Los Angeles.

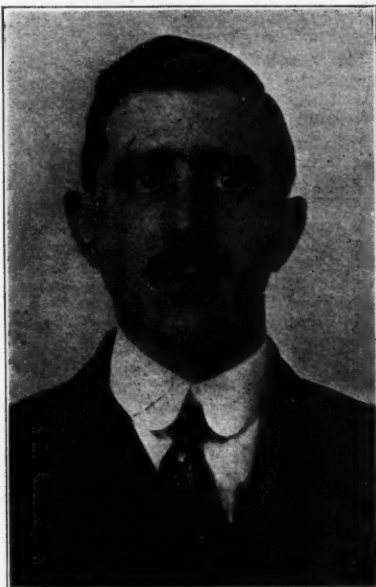
H. Rosen, Peerless Packing Co., Los Angeles; C. J. Russell, Wilson & Co., Los Angeles; Claude Safstrom, Distribution Packing Co., Los Angeles; Harry Scott, Chas. S. Hardy, San Diego, Calif.; R. Scott, Vernon Market Bureau, Los Angeles; W. E. Stone, Rath Packing Co., Los Angeles; Chas. Swanston, C. Swanston & Sons, Sacramento, Calif.; W. P. Voita, Union Packing Co., Los Angeles; P. E. Tovrea, Arizona Packing Co., Phoenix, Ariz.; and J. J. Walsh, C. Swanston & Sons, Sacramento.

NASHVILLE—Henry Neuhooff, chairman, Neuhooff Packing Co., Nashville; E. G. Bruce, Birmingham Packing Co., Birmingham, Ala.; Carl Fischer and E.

F. Fleischer, Henry Fischer Packing Co., Louisville, Ky.; John A. Hawkins, Nashville; E. H. Hickcox, Neuhooff Packing Co., Nashville; Chas. A. Krubs, Power Packing Plant, Nashville; W. F. Lay, Lay Packing Co., Knoxville, Tenn.; C. M. Lee, Memphis Packing Co., Memphis; Henry Neuhooff, Jr., Power Packing Plant, Nashville; Lorenz Neuhooff, White Provision Co., Inc., Atlanta, Ga.; W. G. Reynolds, Reynolds Packing Co., Union City, Tenn.; G. D. Straus, Memphis Packing Co., Memphis; J. F. Thweat, Swift & Company, Chicago; Robert E. Vissman, C. F. Vissman & Co., Louisville; and T. J. Yarbrough, Neuhooff Packing Co., Nashville.

### MEAT TRADE FIGURE GONE.

Herman Wunsch, vice-president of the Little Rock Packing Co., Little Rock, Ark., died at his home at Little Rock on June 19, after an illness of several months. He was a pork packing and sausage expert, a faithful attendant at packers' conventions and a supporter of all forward movements in



HERMAN WUNSCH.

Late associate of Otto Finkbeiner of the Little Rock Packing Co.

the trade. He was beloved by all the trade who knew him and his passing will be mourned.

He was born at Oberthal, Wurtemberg, Germany, on July 10, 1888, and came to the United States in 1912. Since that time he had been associated with Otto Finkbeiner in the conduct of the successful packing enterprise at Little Rock. He leaves a widow and one child.

### WHAT MAKES TANKS FOAM?

Write us your experience with inedible tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Eastern Livestock Rates Hearings Continue for Packers Who Oppose Increases

A brief review is given here of the progress of the Eastern livestock rate case—involving the rates from the West which were reduced on November 1, 1928, and which are now in court as the result of action by the carriers and certain shipping interests, interested largely in the movement of the products Eastward:

The Interstate Commerce Commission reopened the case to give the carriers an opportunity to introduce evidence to prove their allegations that the new rates were confiscatory, and hence unlawful.

Hearing on this phase of the case was held in New York in May, and only witnesses for the carriers were heard. They introduced a mass of cost statistics which they claimed showed the proper livestock rate from Chicago to New York to be about 70 cents, in lieu of 50.5 cents, the present rate.

Opposing shippers were not allowed to cross-examine the carriers' witnesses at that time; and, inasmuch as a great deal of their evidence was oral and unsupported by statistical exhibits, it was difficult and almost impossible for the shippers to learn the basis for some of the figures cited.

### Further Hearings Just Held.

Further hearings were assigned to begin at Washington on June 18, and these continued for eight days, closing late Wednesday, June 26. At this hearing the carriers' witnesses, who were responsible for the startling figures introduced at New York, were submitted for cross-examination as to their bases, formula, etc.

The groups of opponents representing the Eastern packers may be classified as follows:

Kennett-Murray Organization, appearing on behalf of over sixty Eastern concerns, and for their buying offices at Cincinnati, Dayton, Detroit, Indianapolis, La Fayette, Ft. Wayne, Chicago, E. St. Louis, Sioux City, Omaha, Louisville and Nashville. They also spoke on behalf of the Tennessee Farm Bureau Federation, Nashville Live Stock Exchange, Nashville Union Stock Yards, and in the absence of E. L. German represented the Louisville Live Stock Exchange and Southeastern Live Stock Exchange at the Washington hearing. C. B. Heinemann, service manager, represented them.

The New York group of packers, represented by K. K. Gartner and T. H. Allison; Wilson & Company, represented by N. Belnap; Swift & Company and subsidiaries, represented by R. D. Rynder; St. Louis interests, represented

by T. L. Phillips; Kansas City, St. Joseph, Omaha and St. Paul markets, represented by C. E. Childe and J. H. Tedrow; Bushnell, Ill., represented by F. W. Rice; Eastern Kentucky markets, represented by L. W. Marks of Lexington.

Arrayed against them were attorneys for the carriers and the following packing groups who were insistent that reductions in rates on packinghouse products be made so as to preserve the price relationship:

Armour and Company, represented by P. E. Blanchard; Kingan and Company, represented by G. P. Boyle; interior Iowa packers, represented by W. H. Wagner.

#### Asked to Explain Figures.

By agreement, and to avoid duplication, Attorney Rynder conducted the cross-examination on the cost studies. Each witness for the carriers was required to go into detail as to how each figure used in his computations was arrived at. As Mr. Rynder concluded others took up the questioning, until every phase was covered.

As the result of systematically examining the exhibits many discrepancies and manifest errors were detected. Duplications in expenses were disclosed, and some figures were shown to be merely estimates instead of actual costs, as at first represented.

In one Pennsylvania Railroad exhibit Mr. Heinemann pointed out that the witness had understated the cars of livestock by 20,000 cars, which made their livestock claim payments appear high, but had overstated all commodities over 2,000,000 cars, and thus made their claim payments too low.

At the conclusion of the cross-examination several witnesses for the shippers introduced new exhibits containing various comparisons. The hearing was then adjourned and a further hearing scheduled to be held at the Hotel Buffalo, Buffalo, N. Y., at 10 a. m. July 10, 1929.

In the interim the shippers are to prepare their rebuttal on the carriers' cost study evidence, and this will be submitted at the Buffalo hearing.

#### CAN-MAKING MACHINERY.

Announcement is made by the Continental Can Co., Inc., of the acquisition of the McDonald Machine Co., of Chicago, Ill., manufacturers of can-making machinery. The McDonald Machine Co., established in 1903, is one of the leading manufacturers in its line, supplying both domestic and foreign users. This acquisition further rounds out the business of the Continental Can Co., Inc., and in conjunction with present properties owned by the company, provides it with facilities for manufacturing a complete line of can-making machinery.

#### BOHACK PROFITS GREATER.

Net profits of \$263,917 are shown for the H. C. Bohack Co. for the four months ending June 1, after depreciation, interest, taxes, etc. This is reported to be more than 50 per cent greater than the profits for the same four months of 1928.

### Chain Meat Stores

News and Views in This New Field of Meat Distribution.

#### MEAT CHAINS LEAD IN GROWTH.

Sales in five large grocery chains during May, 1929, showed increases ranging from 1½ to 41 per cent over the sales of the same month a year ago.

The greatest increase was shown by the Kroger Grocery & Bakery Co. with sales of \$22,125,361, an increase of 41.07 per cent. The American Stores Co., with sales totaling \$13,687,403, showed an increase of 1.54 per cent. Both these chains handle meats.

National Tea Co. sales, amounting to \$7,736,047, showed an increase of 2.15 per cent; Daniel Reeves, Inc., with sales of \$2,556,773, an increase of 7.45 per cent, and the D. Pender Grocery Co., whose sales amounted to \$1,318,057, showed an increase of 3.1 per cent.

#### CHAIN STORE NOTES.

In Vancouver, British Columbia, nine Safeway Stores operate meat departments.

The Southern Grocery Stores have passed the dividend of 12½¢ due at this time, the last payment having been made on March 1, 1929.

The Clarence Saunders Pacific Stores, Inc., have declared an initial quarterly dividend of 87½ cents on their 7 per cent preferred stock of \$50 par value.

A unique chain of stores has been established in St. John, New Brunswick, Canada, handling fresh meat, fruit and flowers. The chain is operated under the title of "Mary Ann's Bazaar."

Sales for the first five months of 1929 of 47 of the more important chains totalled \$1,108,247,772 compared with total sales of \$834,863,932 for the same period of 1928, a gain of \$273,383,840 or 32.7 per cent.

Sales reported for May and for the first five months of this year by 26 chain store organizations showed increases of 25.4 per cent and 16.4 per cent, respectively, over sales by the same chains in the corresponding periods last year.

Nathan Strauss, chairman of the board of the Strauss-Roth Stores, has assumed direction and management of the Company's entire chain of 226 meat stores located in New York, New Jersey, Pennsylvania, Connecticut and Massachusetts. The company's stock has been accepted for listing and will appear about July 1.

Plans for the establishment of its own chain of retail grocery stores are reported to be under way by the National Grocery Co. These include the issuance of 296,910 shares of additional common stock to finance the extension. It is stated that 500 stores will be opened during the first year. This company now operates 15 wholesale grocery warehouses in Michigan.

The net profit of the First National Stores for the year ended March 31, 1929, was \$2,904,884 after depreciation, taxes and other charges. This compares with a net profit of \$1,593,358 last year, including \$41,439 profit on

sale of capital assets. The profit of the fiscal year just ended, after preferred dividends, is equivalent to \$4.06 a share on 628,616 common shares.

#### PROFITABLE SAUSAGE MAKING.

In these days of close profit margins, economical equipment is of great importance to the sausage manufacturer. Even the small sausagemaker finds it to his advantage to equip his sausage kitchen with the latest machinery. Every sausage room needs three or four different machines, and the up-to-date sausage maker is using individual motor drive for each of these units.

In a recent letter to the Cincinnati Butchers' Supply Co. concerning the installation of a "Boss" Silent Cutter and a "Boss" Mixer, Gregory DeLisle, sausage manufacturer of Flint, Mich., says:

"We now have this new equipment installed and in operation during the past two weeks. To say that we are well pleased and satisfied with this equipment would only be a mild expression of our appreciation of same."

"The individual motor driven units on all our equipment are another big feature, labor saver and also much more economical from a power saving standpoint."

"We have been using 'Boss' equipment in our factory for the past fifteen years and are only too glad to recommend it to anyone in the sausage or meat business or anyone contemplating entering the business."

#### PACKER STOCK QUOTATIONS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on June 26, 1929, or nearest previous date, together with the number of shares dealt in during the week and the closing prices on June 19, or nearest previous date, were as follows:

	Sales. Wk. ended June 26.	High. June 26.	Low. June 26.	Clos- ing June 19.
Allied Pack. . .	500	6	6	6 1/4
Amal. Leath. . .	300	0	0	0
Do Pfd. . . .	100	56	56	56
Am. H. & L. . .	100	10	10	10
Do Pfd. . . .	400	36 1/4	36 1/4	36 1/4
Amer. Strs. . .	2,200	68	67	67
Armour A. . .	5,700	10 1/4	10 1/4	10 1/4
Do B. . . . .	6,000	7 1/2	7 1/2	7 1/2
Do Pfd. . . .	1,300	72	72	72
Do Del. Pfd. .	800	88	88	88
Barnett Leath. .	200	11 1/4	11 1/4	11 1/4
Beechnut Pack. .	500	82 1/2	82 1/2	82 1/2
Chick. O. Oil. .	1,100	38	38	38
Childs Co. . .	126,100	72 1/4	70 1/4	70 1/4
Cudahy Pack. .	1,500	51 1/4	51	51 1/4
First N. Strs. .	5,900	88 1/4	87 1/4	87 1/4
Gobel Co. . . .	5,600	50	49 1/4	49 1/4
Gt. A. & P. Pfd. .	40	117 1/4	117 1/4	117 1/4
Hormel, G. A. .	100	50	49 1/4	50
Hygrade Fd. . .	3,300	35	34 1/4	34 1/4
Kroger G. & B. .	9,800	85	85 1/4	85 1/4
Luby McNeill. .	2,000	15	12 1/4	12 1/4
Macfarlane Strs. .	1,000	40 1/4	40 1/4	40 1/4
Mayer, Oscar . .	200	14	12	12
Do 1st Pfd. . .	50	105	103	103
Do 2nd Pfd. . .	25	108	108	108
Miller & H. Pfd. .	50	45	45	45
Morrell, John. .	1,050	75 1/4	75	75 1/4
Natl. Leather. .	1,000	3 1/4	3 1/4	3 1/4
Natl. Tea . . .	2,400	60 1/4	60 1/4	60 1/4
Rath Pack. . .	2,000	32 1/4	32 1/4	32 1/4
Safeway Strs. .	5,000	164	160 1/4	163 1/4
Do 6% Pfd. . .	10	94 1/4	94 1/4	94 1/4
Do 7% Pfd. . .	240	105	105	105
Strauss, Nathan .	200	23 1/4	23 1/4	23 1/4
Do Pfd. . . .	900	128	125 1/4	126 1/4
Do Intl. . . . .	9,500	35	31 1/4	34 1/4
Trans. Pork . .	4,400	46 1/4	46 1/4	46 1/4
U. S. Leath. . .	8,400	24	24	24
Do A. . . . .	2,800	41 1/4	40 1/4	40 1/4
Do Pr. Pfd. . .	800	94 1/4	94 1/4	94 1/4
Wesson Oil . .	7,000	38	36 1/4	37
Do Pfd. . . .	4,500	63	62	62 1/4
Wilson & Co. . .	1,200	8	8	8 1/4
Do A. . . . .	1,800	17 1/4	17 1/4	17 1/4
Do Pfd. . . .	100	60 1/4	60 1/4	60 1/4

# THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations  
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF  
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,  
Inc. (Incorporated Under the Laws of  
the State of New York) at 407 So.  
Dearborn Street, Chicago

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## One Form of Farm Relief

The use of meat as an important  
part of the diet of the American peo-  
ple, and the extended production of  
meat animals, are two important influ-  
ences on the reduction of agricultural  
surpluses, according to O. E. Baker,  
economic geographer of the U. S. De-  
partment of Agriculture.

In a recent series of lectures given  
by Dr. Baker at the University of  
Chicago attention was called to the  
fact that the United States finds itself  
with an overwhelming surplus of food,  
and the likelihood that its population  
will be stationary within another 50  
years, with food requirements far be-  
low production possibilities.

Within the last 30 years a great

change has taken place in the food  
habits of the American people. The  
per capita consumption of all cereals  
at the present time is estimated at  
240 lbs. as compared to 380 lbs. in  
1900. The consumption of wheat has  
declined 20 per cent in the last 15  
years, and that of corn 40 per cent  
in a quarter of a century.

On the other hand, there has been  
an increase in the consumption of pork,  
milk, sugar, fruit and vegetable oils,  
while beef consumption has been main-  
tained.

This shift in diet from the less  
expensive cereal foods to the more ex-  
pensive meat and milk has been en-  
couraged by the large increase in  
income of the urban population during  
and since the world war. The recent  
surplus of agricultural commodities  
would have been much greater, says  
this authority, and the depression of  
prices of farm products much more  
severe, had not this shift in diet oc-  
curred.

In the animal kingdom consumption  
of grains is markedly less than it was  
a quarter of a century ago. A sharp  
decline in the population of horses, due  
to the advent of the automobile and  
the tractor, has released 20,000,000  
acres of land for the growing of food-  
stuffs for other purposes.

All animals are now more efficient  
in turning feed into meat and milk  
than they were a quarter of a century  
ago. Cattle are marketed in one-third  
to one-fourth the time, hogs in half  
the time and the bulk of lambs still  
in their milk flesh. All of this has  
helped to reduce grain consumption.

Only two solutions for this situation  
are in sight, Mr. Baker said. One is  
to induce the American people to eat  
less vegetable food and to eat more  
animal products, which require greater  
acreage to produce. The other is in-  
creased exportation, which will not be  
possible until the nations of Europe  
and Asia have more money with which  
to buy American farm products.

This is an interesting and far-seeing  
analysis of American agricultural sur-  
pluses. It is particularly interesting  
to manufacturers and distributors of  
meat and meat products. More acreage  
is utilized in the production of milk  
or meat than in the production of an

equivalent amount of food in the form  
of vegetables and grains.

The everyday citizen can do his bit  
for the prosperity of the farmer by  
increasing his annual consumption of  
meat. The meat packing industry is  
prepared to handle a considerably en-  
larged volume as soon as the public  
will absorb it.

## Product from 12c Hogs

The government's June pig survey  
indicates that there will be a consid-  
erable decrease in hog supplies during  
the winter packing season and early  
spring months of 1930, as compared  
to the same period of 1928-29. In the  
latter period the runs were over a mil-  
lion head less than the 1927-28 period.

Fortunately, during the summer of  
1928 hog supplies were small and  
packers were able to market their  
great accumulations of product to ad-  
vantage, with the possible exception of  
lard. So far this year storage stocks  
have carried something of a price han-  
dicap.

The outlook for decreased hog sup-  
plies this winter should have a good  
influence on stocks now on hand. With  
12-cent hogs in the offing, product in  
storage should move at least on the  
basis of this live price.

A good deal of this product was put  
down from hogs costing 10½ and 11c.  
To this must be added a carrying  
charge. And if even a modest profit  
is to be realized it is not too much  
to expect that selling prices should  
bear a close relation to 12c hoof prices.

An increase of nearly 18 per cent  
is indicated by the survey in the fall  
farrow over the farrow in the fall of  
1928. It is pointed out, however, that  
the actual farrow is seldom as large  
as is indicated on June 1. And if the  
precedent of previous years operates  
again this fall there is liable to be  
a slight increase in farrowings in the  
Corn Belt, but a decrease in the rest  
of the country.

At any rate the pig survey just re-  
leased points to a considerably stronger  
position for the meat industry than it  
has enjoyed for some time. The prob-  
able lack of heavy surplus will enable  
operation more nearly on a merchan-  
dising basis, thus avoiding many of  
the risks of speculation.

# Practical Points for the Trade

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## Curing Sheep Pelts

A packer in a foreign country is having trouble with his pickled sheep skins showing tenderness and dark color, and is trying to find out the cause. He says:

Editor The National Provisioner:

Some of our pickled pelts show tenderness and darkness in color, and we are wondering what is the cause.

These pelts are from crossbred sheep of the Lincoln type and the water used in preparing them is river water filtered. We have found that sheep from certain sections throw some by-products inferior to sheep drawn from other sections.

For instance, the wool of sheep from certain sections shows a very much lower percentage of fine and medium and is deficient in luster. The casings throw a big percentage of "grainy," and it has been noticed that the pelts from sheep in these sections show a peculiarity in the composition of the pelt over the shoulder and down the back.

The fat of the carcass appears to permeate right through the pelt and renders it very difficult to work in consequence.

Some of the skins referred to have at various times been selected and sun dried, but even so there is considerable difficulty in getting them thoroughly dry owing to the greasy nature of the pelt.

The method of handling these skins is as follows:

After taking off on the slaughter floor, the skins are put in a vat of cold water to soak for about half an hour, then put through a burring machine and afterward dried in a centrifugal machine.

They are then trucked to the paint room and painted on the flesh side with a mixture of 19 degs. sulphide of sodium and then brought up to 30 degs. B. with the addition of lime. In painting, great care is taken not to touch the wool with the mixture, which would burn it and make it brittle.

Care also is taken to see that the skins do not become overheated on the paint room floor after being painted, which would tend to turn them dark in shade on the grain side, and possibly render them soft and tender.

The skins are then folded flesh side in and left on the floor over night for a matter of 12 hours. The wool is then pulled off and the bare pelts dropped into lime vats each as follows:

For 800 skins, 4,000 liters of water and 100 kilos of slaked lime are used.

During the first day in lime the skins are turned in the vats by a paddle from one to two hours, and for the following 4 or 5 days, twenty minutes morning and afternoon, adding about 60 kilos of slaked lime daily. About the fifth day they are taken out of the vats and washed with cold water in large wooden revolving drums.

They are then trimmed, taking off head, etc., fleshed in the machine and afterward immersed in a bran drench for 12 or 15 hours.

When taken out of this drench they are allowed to drain, then put in pickling vats. They are left in the pickle for 12 hours, then taken out, drained and classified. The skins are tested out of drench with 1 per cent phenolphthalein in alcohol to determine whether all lime is out.

Our drench charge is as follows:  
80 kilos bran, 4,000 liters of water for each 800 skins, and the temperature of the drench is 34 degs. C.

The pickle is made of 10/12 kilos of salt, 15/20 kilos of sulphuric acid and 400 liters of water for each 800 skins.

We are wondering if the cause of our trouble could be

1—The water we use.  
2—The percentage of sulphide of sodium being excessive.

3—If the percentage of sulphuric acid against salt is excessive.

Samples of the defective pelts have been tested with the following result:

Sulphuric acid, 4.5 per cent; salt, 13.3 per cent; sulphuric acid, 4.5 per cent; salt, 13.3 per cent.

From the above it would appear that the salt content is insufficient to control the acid absorbed by the pelt, and that the acid should be reduced until about 3 per cent is shown and the salt increased to nearly 20 per cent.

It is realized that the problem of the salt against the acid is rather a ticklish one, as the salt quantity could be increased indefinitely without injuring the pelt. In the case of the acid, caution is needed as too little would not be strong enough to preserve the pelt and considerable loss might ensue through the pelts being received at their destination in bad condition.

There may be any one of several causes responsible for the trouble of which this packer complains.

In the first place, the seat of the

trouble might be found in the water. If the water contains iron it will cause stains on the pelts, but this would not cause tendering. The water should be analyzed to determine whether or not it contains any chemicals or compounds that might neutralize the lime used in treating the skins.

Skins that are not thoroughly limed will have tender spots.

The suggestion of the fat of the animal permeating the pelt is a new one and one not familiar to handlers of sheep skins in this country.

Care should be taken to see that the pelt is thoroughly cooled before it is processed.

In the handling of pelts the weight of the skins must be taken into consideration. Lamb skins cannot be treated the same as sheep skins, for instance. Different painting tables are used for lamb skins and for sheep skins, the practice being to use 22 degs. sodium sulphide for lambs and 28 degs. for sheep.

The degree of sulphide of lime solution should depend on the skins. Judgment should be used at all times, considering the weight and character of the skins and the season of the year.

The length of time the skins are left folded on the floor—which is usually overnight—should be carefully watched.

## Your Cooling System

Most hot weather troubles can be traced to faulty refrigeration.

Do you ever have trouble with the refrigerating system in your plant?

Do you know how to take care of your condensers, brine circulation, refrigerating machines?

Is your insulation in good shape?

Cold air leaks cost money. They will eat you up if you don't watch out!

Care of a packinghouse refrigerating system is plainly and simply described in an article on "Refrigeration in the Meat Plant," by a packinghouse master mechanic, printed in a recent issue of THE NATIONAL PROVISIONER.

If you want a copy of the article, cut out this notice and send it with a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

If left too long there is a possibility of tendering, which may be one of the causes of the difficulties of which this inquirer complains.

The method of liming the skins used by this inquirer seems to be in accord with good practice. The drench, too, is all right. In fact, the process the inquirer uses seems to be all right up to the time of testing the skin for freedom of lime.

The skins must be absolutely free of lime and dirt before going into the pickle. Otherwise they are liable to show stains and dark spots.

The pickle formula used by this inquirer varies considerably from what is believed to be good practice in American plants.

For 1,000 sheep skins (not lambs) there is used 7 gals. of sulphuric acid and 450 lbs. of salt. Here again judgment and experience must be used and consideration given to the weight of the skins, their character, the season of the year, etc.

It is impossible to give hard and fast rules for pickling skins because conditions vary from season to season and from one skin to another.

If the pickle is made according to the formula given below and consideration is given to the qualifying conditions cited above, the sheep skin on coming out of pickle should keep for two years without any deterioration whatever.

For 1,000 skins, use

450 lbs. salt

7 gals. sulphuric acid.

The test which this inquirer has made of the defective pelts means little. If the pickle is properly made and the skins are properly handled, the amount of salt and sulphuric acid contained in the skin makes little difference.

A test that handlers of skins sometimes use, but which may not be regarded as entirely desirable by the tester, is to chew a piece of the skin. If there is too much acid in it, it will pucker the mouth.

The practice in this country in pickling skins is to fill the vat with skins. In the case of sheep skins, 1,000 will be used, but with lambs, about 1,300 skins. The same quantity of salt and sulphuric acid are used in each case because the total weight of the skins is approximately the same.

Turning the skins in the vat with paddles for one or two hours the first day may be too long. There is danger in getting the skins to take the lime too fast, and this will cause tendering. All that is necessary is just to turn the skins over. If they are stirred up too

much and it forces trouble. When is easy they are float is be sects The le the skin the form As st plained The fac mean so only the take out An an impro and a c handling overcom been ha

## Maca

How made? products Editor The We want and want a loaf coo for it and fancy mea Will yo tions for Follow manufac loaf: Meats cheese—

100 100 1 12 10 3 2 3 Add t to the 2 lb 4 oz 3 oz Grind fine in crushed shelves The cu made of with 2 M salt peter are grou grinder in the ingredie The cl in cubes Buy 1 facturer water up Put th

much and this is continued too long, it forces the lime in too fast and causes trouble.

When the skins go into the pickle it is easy to determine whether or not they are clean. Any skin that won't float is dirty and good results will not be secured on such a skin.

The length of time this packer keeps the skins in pickle is all right, provided the formula given above is used.

As stated above, the trouble complained of may be due to the water. The fact that it is filtered does not mean so much as filtering takes out only the suspended matter but does not take out matter in solution.

An analysis of the water for iron, an improvement in the pickling formula and a careful check on the method of handling should go a long way toward overcoming the trouble this packer has been having with his pelts.

## Macaroni and Cheese Loaf

How is macaroni and cheese loaf made? A producer of fancy meat products makes the following inquiry:

Editor The National Provisioner:

We want to make a macaroni and cheese loaf and want it to be a good product. We know such a loaf costs money but we can get a good price for it and so wish to include it in our list of fancy meat products.

Will you please send us formula and instructions for making such a loaf?

Following is a good formula for the manufacture of macaroni and cheese loaf:

Meats, seasoning, macaroni and cheese—

- 100 lbs. hot bull meat
- 100 lbs. cured pork trimmings
- 1 brick of American cheese
- 12½ lbs. macaroni
- 10 lbs. cracker meal
- 3 lbs. powdered skim milk
- 2 oz. ground cardamom seed
- 3 oz. white pepper.

Add the following curing ingredients to the hot bull meat:

- 2 lbs. salt
- 4 oz. sugar
- 3 oz. saltpeter.

Grind and chop the bull meat very fine in the silent cutter, adding fine crushed ice and spices, then place on shelves to cure for 2 days.

The cured pork trimmings should be made of regular pork trimmings cured with 2 lbs. salt, 4 oz. sugar and 3 oz. saltpeter. After curing, the trimmings are ground through the fine plate of the grinder and mixed with the bull meat in the mixer with the balance of the ingredients.

The cheese should be cut in ½- to ¾-in. cubes.

Buy broken macaroni from manufacturers, if possible, and soak in cold water until tender, before mixing.

Put the mixture into small loaf pans

and bake until done. A little powdered milk flour may be sifted over the top of loaves to brown them nicely.

It is well to distribute the cheese cubes through the meat by hand as the meat is being put in the pans. This insures even distribution.

## Corned Beef Containers

A large distributor of meats asks regarding the best container for keeping pickled meats in retail markets. He says:

Editor The National Provisioner:

Will you please tell us what is the best known practical method, or container, for pickling or keeping corned beef in retail markets?

As containers for this purpose would have to be kept in the ordinary retail cooler, it is suggested that large stone jars be used for this purpose. A wooden container may get moisture soaked and have a tendency to sour, while a stone jar will keep the pickle nice and sweet, and the meat is easily weighted down in such a container.

Where the retailer cures his own beef, an extra jar or two may be kept for curing while the product is being sold out of the cured jar.

It is well to time the cure of corned beef so that no appreciable time will elapse between the time the product comes out of cure and when it is sold.

## Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 2c stamp for each.

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog casings.  
sheep

(Cross out one not wanted.)

Name .....

Street .....

City .....

Enclosed find 2 cent stamp.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

### BRINE SPRAY EFFICIENCY.

By W. F. Schaphorst, M. E.

Are brine sprays, as used in meat plants, efficient or inefficient?

Surprising as it may seem, the fineness of the spray has nearly everything to do with the effectiveness of the brine spray system. The finer the spray, the greater the area of cold brine exposed to the air and, therefore, the greater the amount of heat absorbed out of the air by the brine.

A large area of contact between air and brine is absolutely necessary or the spray will not function properly.

For example: If, in one extreme case, the brine were merely poured into the loft in a solid stream, picked up and recirculated, the refrigerating effect would be practically nil. Why? Because of the smallness of the exposed area of the cold brine.

Or the subject may be considered in this way: Imagine a large drop of brine, one inch in diameter, having a temperature of 20 degs. F. being thrown into the loft.

The area of a one-inch sphere is 3.1416 square inches. Its refrigerating effect would be very small.

Now break this large drop into exceedingly small particles—so small there would be a "mist." Reduce the small particles to one-thousands of an inch in diameter.

The area of each particle would be .0000031416 of a square inch.

According to mathematics, the one-inch sphere of water would be broken into 1,000,000,000 particles, each particle one-thousandth of an inch in diameter.

Therefore, multiplying .0000031416 by 1,000,000,000, we get a total area of 3,141.6 square inches when the one-inch sphere is broken into the fine particles. In other words, the area becomes 1,000 times greater after the break up.

Or, putting it in a different way, the area of the one-inch sphere of brine when atomized is equivalent to the area of a one-inch pipe over 80 feet long.

This makes it clear why high quality spray nozzles are so important—nozzles that will break the brine up into the greatest number of minute particles. The finer the particles and the greater the number of particles, the better will be the efficiency.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

## Fewer Hogs Next Season

### Government Spring Pig Survey Claims There Will Be Less

Fewer hogs will come to market during the coming winter packing season by as much as 6 per cent or more, according to the June pig survey of the U. S. Department of Agriculture.

While a decrease of 6 per cent is shown in the crop of spring pigs in the Corn Belt from that of last spring, a decrease of 8 per cent for the United States as a whole, or 4,300,000 hogs, is indicated. The decrease in the Corn Belt is estimated at 2,500,000 head.

The five-year average of hog slaughter from October to March, inclusive, at the 67 public markets of the country totaled 16,931,916. For the six months ended with last March the slaughter at these 67 points was 15,752,165, somewhat over a million less than the 5-year average.

A decline, therefore, of two and one-half to three million in the supply during the coming winter season would indicate a hog kill of 12,750,000 to 13,000,000 head.

Some increase in fall farrowing over the farrow of last fall is indicated by the survey, the full text of which is as follows:

#### June, 1929, Pig Survey.

A decrease of about 8 per cent in the spring pig crop of 1929, from that of 1928 is shown by the June Pig Survey of the U. S. Department of Agriculture, made in cooperation with the Postoffice Department through the rural mail carriers. The decrease shown in the 11 Corn Belt states was about 6 per cent, but all other areas showed greater decreases, the greatest being in the Southern states.

A decrease of 8 per cent in the spring pig crop of the United States would be equivalent to about 4,300,000 pigs, and a decrease of 6 per cent in the Corn Belt would be equivalent to about 2,500,000 pigs. Such decreases would indicate that the spring pig crop in the Corn Belt this year is the smallest since 1925.

The number of sows farrowed this spring for the entire country was about 10 per cent smaller, and for the Corn Belt about 8 per cent smaller than last spring. The December, 1928, survey forecast a decrease in sows to farrow this spring, but the decreases shown are a little more than the December report indicated. The average number of pigs saved per litter was a little larger than last year, both for the United States and the Corn Belt states.

The reports of the number of sows bred or to be bred for farrowing in the fall of 1929 point to about the same number as farrowed in the fall of 1928, if the relationship between breeding intentions and actual farrowings is similar to other years. The report shows increases of about 17 per cent in sows bred or to be bred for fall farrowing this year, compared to sows farrowed last fall for both the United States

and also for the Corn Belt states. In other years the number of sows farrowed in the fall has always been considerably below the breedings reported in June.

If the farrowings reported next December are as much below breeding intentions reported in June as the average for all years for which these surveys have been made, there will be a decrease of about 5 per cent for the United States and 3 per cent for the Corn Belt. If they are only as much below as the smallest of these years, there would be a small decrease for the United States but an increase of about 5 per cent for the Corn Belt.

Factors that affect changes in the number of sows kept for farrowing in the fall, such as hog prices, supplies and prices of corn and the corn-hog ratio, point to some increase in fall farrowings in the Corn Belt but decreases in most other areas.

### CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first five months of 1929, with comparisons.

#### LARD PRODUCED, CONSUMED AND STOCKS

	(A) (1) PRODUCED.	
	1929. Lbs.	1928. Lbs.
January .....	213,780,000	190,587,000
February .....	164,915,000	217,354,000
March .....	133,925,000	194,583,000
April .....	137,953,000	127,075,000
May .....	Not available	140,414,000
Total .....	Not available	869,963,000

	(B) (2) EXPORTS.	
	1929. Lbs.	1928. Lbs.
January .....	92,056,445	72,763,603
February .....	67,896,240	82,448,331
March .....	72,745,182	83,495,813
April .....	Not available	56,624,869
May .....	Not available	58,254,763
Total .....	Not available	355,577,179

	(C) DOMESTIC.	
	1929. Lbs.	1928. Lbs.
January .....	64,760,555	88,051,397
February .....	65,521,760	97,830,669
March .....	56,267,818	67,663,187
April .....	Not available	59,896,331
May .....	Not available	69,174,237
Total .....	Not available	323,319,490

	TOTAL.	
	1929. Lbs.	1928. Lbs.
January .....	156,766,000	161,405,000
February .....	151,718,000	180,279,000
March .....	129,013,000	151,159,000
April .....	132,926,000	118,493,000
May .....	Not available	127,429,000
Total .....	Not available	738,765,000

	(D) STOCKS HELD END OF MONTH.	
	1929. Lbs.	1928. Lbs.
On hand begin'g of yr. ....	84,557,000	54,855,000
January .....	141,571,000	84,007,000
February .....	174,768,000	121,082,000
March .....	179,678,000	164,506,000
April .....	184,708,000	175,068,000
May .....	185,988,000	186,073,000

(A) Includes entire production, both neutral and edible, by federally inspected plants and also production, both neutral and edible by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packinghouse plants only.

(1) Source: U. S. Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source: U. S. Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

Watch "Wanted" page for opportunities.

### TRADE GLEANINGS

The Beckham County Cooperative Cottonseed Oil Mill Association, Sayre, Okla., is reported planning the construction of an oil mill to cost \$80,000.

The Gelfand Mfg. Co., Baltimore, Md., is planning the construction of additions to their mayonnaise manufacturing plant, to cost approximately \$50,000.

The Davison Chemical Co., Baltimore, Md., has acquired the Central Chemical Co., Hagerstown, Md., and the Lancaster Bone Fertilizer Co., Lancaster, Pa.

C. H. Hunter, secretary of the Roxboro, N. C., chamber of commerce, is reported to have closed with outside capital for establishment at that point of a fertilizer plant to cost about \$40,000.

The General Sausage Co. has been incorporated at 2001 Blue Island Ave., Chicago, Ill., capital \$10,000, to manufacture and sell meats, dairy products, etc., by John and Bruno Harzack, L. M. Rowski and K. Kupinski.

The Portsmouth Cotton Oil Sales Co., Inc., New York, will act as exclusive selling agent for the Portsmouth Cotton Oil Refining Corp., Portsmouth, Va., effective July 1, 1929. Aspegren & Company, Inc., of New York City is the parent concern.

Fred A. Leu has purchased the interest of his partner, A. F. Kroger, in the Kroger-Leu Wholesale Provision Co., 514 Williams ave., Portland, Ore., and is continuing the business as sole owner under the name of the Fred A. Leu Wholesale Provision Co.

Spencer Kellogg & Sons, Buffalo, N. Y., who recently took over the edible cocoanut oil business of the Colgate interests, will center production in Kansas City, Mo., it is reported. The former brand will be continued and a new brand, known as Kellogg's edible cocoanut oil, will be manufactured.

Merger of the M. L. Steiner Provision Co. and the Youngstown Packing & Provision Co., both of Youngstown, O., was announced recently. The business, to be known as the Steiner Packing Co., will be carried on at the Youngstown Packing Company's plant. Plans are under way for enlarging the present capacity.

The plant of the former Marion Packing Co., Marion, Ind., has been sold to C. W. Mapes, representing the Marion Union Stockyards Co., of which Mr. Mapes is a director and secretary-treasurer. It is expected that the new owners will soon reopen the plant, idle for over a year. The sale was made at a recent receivership sale for \$26,000, considerably less than the price set at two previous unsuccessful receivership sales.

The Continental Can Co. has acquired the assets and business of the Federal Can Co., Nashville, Tenn., it was announced last week. The latter company manufactures a general line of cans for miscellaneous products. The acquisition opens up new territory for the Continental Company, which heretofore has had no plants between Cincinnati and New Orleans. In addition, Continental Can has enlarged and reorganized its research department in Chicago, with increased facilities for research and experimental activities.

# Provision and Lard Markets

## WEEKLY REVIEW

**Prices Steady—Distribution Fair—Hog Prices Firm—Pig Survey Bullish with 8 Per Cent Decrease in Spring Pig Supply.**

The developments of the week in the provision market showed comparatively unimportant changes in price, with only a narrow fluctuation in general values. The conditions influencing the market were not very important. The current news was suggestive of values, with moderate receipts of hogs and ordinary summer distribution of products.

The pig survey issued Tuesday, June 25, was a distinctly bullish statement. The report showed a decrease of 8 per cent in the spring pig crop compared with last year. The decrease in the 11 corn belt states was about 6 per cent, with other sections showing a greater decrease. The greatest decrease was in the Southern states.

A decrease of 8 per cent in the spring pig crop would be equivalent to about 4,300,000 pigs, and a decrease of 6 per cent in the corn belt states would be equivalent to about 2,500,000 pigs.

The number of sows farrowed this spring was about 10 per cent less for the corn belt states and 8 per cent less than last spring in other states. The decrease in actual farrowing is more than indicated last December in the winter survey, but the average number of pigs saved per litter was a little larger than last year. The report indicates an increase of about 17 per cent in sows to be bred this fall, compared with last fall, but if the actual results are as much below the reported indications as in the previous year, there will be a decrease of about 5 per cent for the United States.

### May Exports Larger.

The report was somewhat unexpected in respect to the total figures indicated, although it has been thought for some time that there would be a decrease, not only in the summer pig supply but in the probable supply available for the fall and winter, due in part to the unsatisfactory feeding conditions and the relative price of feedstuffs and hogs.

The decrease in production of meat products has been quite important this year, but the total of products has not shown the decrease which was apprehended, and the prices are disappointing compared with the price of hogs and feedstuffs. The export distribution has been disappointing and has not been stimulated by the prices prevailing.

The export figures of total exports of meats and meat products of all kinds exported for May showed an increase of nearly 4,000,000 lbs. over last year, but the total increase for the 5 months ending with May has been only 9,000,000 lbs. The total exports this year of meats and meat products have been 190,952,567 lbs., against 182,055,539 lbs. last year. There was an increase of nearly 7,000,000 lbs. in the exports of animal fats in May, but the total in-

crease for the 5 months has been only about 4,000,000 lbs.

### Hog Movement Smaller.

The total exports for 5 months this year have been 395,536,895 lbs. against 391,204,903 lbs. last year. The gain in the exports of lard for 5 months has been 7,200,000 lbs., while neutral lard has decreased 4,400,000 lbs. Oleo oil has gained about 2,000,000 lbs.

Carrying the exports of lard to the middle of June, the total shipments this year have been 371,612,000 lbs., against 367,539,000 lbs. last year. The exports of hams to Mid-June this year have been 55,930,000 lbs., against 60,400,000 lbs. last year, and bacon 67,177,000 lbs. against 65,025,000 lbs.

The hog movement for the past week showed a decrease of 71,000 from the preceding week, and a decrease of 28,000 from last year. Since March 1 the total receipts have been 8,934,000 against 9,711,000. The number of hogs packed at Chicago for the same period was 1,968,000 against 2,108,000 last year, so that the Chicago market has not felt the full influence of the decreasing movement of hogs.

In view of the actual reduction in the movement, the possibility of its continuing during the summer and a probability of a considerable further decrease in the fall, the situation is suggestive of a more favorable price position for hogs and products as the year advances.

**PORK**—Demand was fair at New York, and the market firm. Mess was quoted at \$31.50; family, \$36.00; fat backs, \$28.50@31.00.

**LARD**—Domestic trade was fairly good in the East, and there was a little more talk of export interest. The tone was rather steady, with prime western New York quoted at 12.45@12.55c; Middle western, 12.30@12.40c; city, 11½c; refined continent, 12½c; South America, 13½c; Brazil kegs, 14½c; compound, car lots, 11½c; less than carlots, 11½c.

At Chicago, regular lard in round lots was quoted at 5c under July; loose lard, 90c under July; leaf lard, 127½c under July, with demand generally fair.

**BEEF**—The market at New York was quiet but very steady, with mess quoted at \$26.00; packet, \$25.00@27.00; family, \$28.00@29.50; extra India mess, \$42.00@45.00; No. 1 canned corned beef, \$3.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 38 for later markets.

### CANADIAN MEATS IN STORAGE.

Cold storage holdings of meats in Canada as of June 1, 1929, as reported by the Dominion Live Stock Branch, with comparisons, were as follows:

	June 1, 1929, lbs.	May 1, 1929, lbs.	June 1, 1928, lbs.	5-yr. av., June 1, 1920, lbs.
Beef	9,294,323	11,411,585	8,790,517	9,790,399
Veal	1,760,618	1,215,886	1,099,749	900,884
Pork	44,043,937	46,868,399	52,237,474	50,722,779
Mutton & lamb	1,871,350	2,072,700	1,126,860	1,363,118

### BRITISH PROVISION CABLES.

(Special Cable to The National Provisioner.)

Liverpool, June 27, 1929.—General provision market dull, with signs of improvement. Spot market ruling firm. Fair trade on A. C. hams for nearby shipment. Picnics and square shoulders demand fair. Pure lard quiet.

Friday's prices were as follows: Hams, American cut, 113s; Liverpool shoulders, square, 83s; hams, long cut, 113s; picnics, 78s; short backs, 92s; bellies, clear, 89s; Canadian, 110s; Cumberland, 88s; spot lard, 61s 6d.

### EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,677 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 81,000 at a top Berlin price of 17.52c a lb., compared with 91,000 at 15.57c a lb. for the corresponding week last year.

The Rotterdam market was rather quiet. Prices remained about the same.

The market at Liverpool was slightly firmer. Demand was improving for American cut hams.

The total of pigs bought in Ireland for bacon curing was 17,000 for the week.

The estimated slaughter of Danish hogs for the week ended June 20, 1929, was 85,000.

The exports of Danish bacon for the week ended June 24, 1929, amounted to 4,381 metric tons, compared with 5,007 metric tons for the same week of last year.

### U. S. PORK IN BRITISH MARKET.

That the British market for American pork products is decidedly promising, both now and in all probability for the balance of the year, is brought out in a report from the office of the U. S. trade commissioner at London, which says:

"High prices of bacon prevalent in Great Britain the past two months have given the trade the opinion that not only bacon but other hog products will command a good price throughout 1929. The shortage of hogs in all the hog producing countries of Europe has caused a serious shortage in bacon, hams, shoulders and lard.

"According to reports from the Continent, Latvia, Esthonia and Lithuania are approximately 50 per cent short of their normal supplies, Poland and Holland some 25 per cent, while poor crops in Russia last year caused a forced marketing of her livestock which will mean a shortage of supplies from that region. At present Denmark is reported killing considerably fewer hogs and is expected to do so for some time to come.

"Inasmuch as American hogs now are bringing prices below any other part of the world, the United States should be in a position to dominate the situation in the British market. Many

of the trade in London are displaying more interest in American hog products than has been experienced for the past two years."

### IMPORTS OF MEAT PRODUCTS.

Imports of meats and meat products into the United States during April, 1929, and for the first four months of 1929, with comparisons, are reported by the U. S. Department of Commerce as follows:

	1929.	1928.
Beef, fresh, lbs.....	4,387,252	2,636,658
Value .....	\$ 523,006	\$ 235,088
Veal, fresh, lbs.....	671,776	1,057,946
Value .....	\$ 111,606	\$ 177,046
Beef & veal, pickled or cured, lbs.....	321,054	260,246
Value .....	\$ 40,195	\$ 31,110
Pork, fresh, lbs.....	302,963	831,081
Value .....	\$ 58,498	\$ 142,177
Pork, pickled, salted, etc., lbs.....	106,041	248,494
Value .....	\$ 72,481	\$ 98,742
Hams, shoulders, bacon, lbs.....	193,583	175,016
Value .....	\$ 80,475	\$ 62,224
Mutton, fresh, lbs.....	9,014	126,530
Value .....	\$ 1,007	\$ 11,372
Lamb, fresh, lbs.....	1,050,987	371,377
Value .....	\$ 187,303	\$ 65,859
Other fresh meats, lbs.....	348,251	300,479
Value .....	\$ 42,125	\$ 49,022
Other prepared or preserved meats, lbs.....	584,000	1,177,907
Value .....	\$ 72,238	\$ 125,162
Canned meats, lbs.....	7,216,748	4,981,924
Value .....	\$ 933,615	\$ 600,320
Poultry, fresh, lbs.....	405,595	60,238
Value .....	\$ 97,031	\$ 15,106
Poultry, dressed, lbs.....	18,827	24,815
Value .....	\$ 15,574	\$ 12,434

### FOUR MONTHS ENDED APRIL.

	1929.	1928.
Beef, fresh, lbs.....	9,445,635	7,030,813
Value .....	\$ 1,079,022	\$ 714,781
Veal, fresh, lbs.....	1,073,683	1,808,436
Value .....	\$ 168,395	\$ 316,086
Beef & veal, pickled or cured, lbs.....	862,232	1,779,676
Value .....	\$ 109,968	\$ 201,098
Pork, fresh, lbs.....	1,285,854	1,754,844
Value .....	\$ 250,399	\$ 301,044
Pork, pickled, salted, etc., lbs.....	904,437	1,196,581
Value .....	\$ 352,104	\$ 446,582
Hams, shoulders, bacon, lbs.....	949,003	997,832
Value .....	\$ 301,267	\$ 328,261
Mutton, fresh, lbs.....	564,473	322,553
Value .....	\$ 43,147	\$ 19,515
Lamb, fresh, lbs.....	1,733,955	592,968
Value .....	\$ 311,982	\$ 90,070
Other fresh meats, lbs.....	2,114,452	1,008,792
Value .....	\$ 286,141	\$ 219,361
Other prepared or preserved meats, lbs.....	3,437,614	3,430,469
Value .....	\$ 442,969	\$ 376,911
Canned meats, lbs.....	27,355,799	13,776,598
Value .....	\$ 3,834,768	\$ 1,732,877
Poultry, fresh, lbs.....	1,260,920	2,154,513
Value .....	\$ 313,840	\$ 497,712
Poultry, dressed, lbs.....	306,283	259,124
Value .....	\$ 196,376	\$ 150,627

### APRIL MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during April, 1929, are officially reported as follows:

	Lbs.	Value.
Beef & veal, pkld. or cured.....	632,058	\$ 77,353
Pork carcasses.....	144,052	19,854
Loins and other fresh pork.....	347,028	108,143
Wiltshire sides.....	311,726	51,287
Hams and shoulders.....	13,857,342	2,986,684
Bacon.....	10,224,816	1,572,772
Cumberland sides.....	687,759	134,531
Pickled pork.....	2,933,263	458,120
Sausage.....	238,188	85,183
Lard.....	39,143,615	7,577,309
Neutral lard.....	1,024,195	187,296
Meat ext. and bouillon cubes.....	12,545	27,820

Shipments from the United States to non-contiguous territories:

Alaska—Beef and veal, pickled or cured, 24,122 lbs.; sausage, 31,679 lbs.

Hawaii—Beef and veal, pickled or cured, 1,528 lbs.; pork carcasses, fresh or frozen, 55,654 lbs.; loins and other fresh pork, 44,702 lbs.; Wiltshire sides, 1,000 lbs.; hams and shoulders, 91,107 lbs.; bacon, 44,263 lbs.; pickled pork, 13,781 lbs.; sausage, 55,869 lbs.; lard, 17,274 lbs.; meat extract and bouillon cubes, 60 lbs.

Porto Rico—Beef and veal, pickled

or cured, 4,746 lbs.; loins and other fresh pork, 19,788 lbs.; hams and shoulders, 497,948 lbs.; bacon, 17,109 lbs.; pickled pork, 876,575 lbs.; sausage, 71,778 lbs.; lard, 2,186,197 lbs.; meat extract and bouillon cubes, 11 lbs.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended June 22, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Total.....	2,615	2,579	1,884
To Belgium.....	61	506	506
United Kingdom.....	2,445	2,400	1,717
Other Europe.....	28	14	842
Cuba.....	81	165	144
Other countries.....	145	31	127

BACON, INCLUDING CUMBERLAND.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Total.....	2,437	1,987	2,735
To Germany.....	235	125	640
United Kingdom.....	1,714	1,513	1,416
Other Europe.....	337	318	540
Cuba.....	6	12	6,254
Other countries.....	145	31	127

LARD.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Total.....	13,270	11,361	13,195
To Germany.....	2,962	3,855	102,542
Netherlands.....	967	672	974
United Kingdom.....	6,816	5,948	5,203
Other Europe.....	654	1,358	704
Cuba.....	1,289	1,085	1,127
Other countries.....	582	358	1,352

PICKLED PORK.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Total.....	426	142	210
To United Kingdom.....	37	2	2
Other Europe.....	2	1	4,772
Cuba.....	305	137	83
Other countries.....	82	5	125

TOTAL EXPORTS BY PORTS.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Total.....	2,615	2,437	13,270
Boston.....	121	1	70
Detroit.....	1,062	594	1,407
Port Huron.....	1,388	714	3,797
Key West.....	24	926	253
New Orleans.....	25	8	833
New York.....	45	1,120	6,279
Philadelphia.....	28	28	13

DESTINATION OF EXPORTS.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Exported to:			
United Kingdom.....	2,445	1,714	1,714
Liverpool.....	656	1,562	1,562
London.....	778	125	125
Manchester.....	420	3	3
Glasgow.....	203	24	24
Other United Kingdom.....	203	24	24

CANADIAN MEAT EXPORTS.			
	Week ended	June 22, 1929.	June 22, 1928.
	June 22, 1929.	June 22, 1929.	June 22, 1928.
	M lbs.	M lbs.	M lbs.
Exported to:			
Germany.....	1,945,300	3,815,300	1,844,400
Hamburg.....	203,000	297,300	1,184,000
Other Germany.....	452,200	1,050,300	1,507,100

Exports of livestock and meats from Canada to the United States for May, 1929, and the five months ended May, 1929, as reported by the Dominion Live Stock Branch, with comparisons, were as follows:

	May, 1929.	May, 1928.	5 mos. ended May 1929.	5 mos. ended May 1928.
Livestock, no.—				
Cattle.....	13,287	7,096	41,879	33,847
Calves.....	12,255	9,486	32,380	29,036
Hogs.....	19	2,887	254	17,694
Sheep.....	280	2,020	5,394	3,293
Meats, lbs.—				
Beef.....	1,945,300	3,815,300	1,844,400	12,935,900
Bacon.....	203,000	297,300	1,184,000	1,858,200
Pork.....	452,200	1,050,300	1,507,100	23,978,800
Mutton.....	7,800	4,500	50,500	49,000

### LARD AND GREASE EXPORTS.

Exports of lard from New York City, June 1 to June 26, 1929, totaled 26,796,950 lbs.; tallow, none; greases, 2,740,400 lbs.; stearine, 96,200 lbs.

### CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings into and from the United States during March, 1929, are given by the U. S. Department of Commerce as follows:

IMPORTS.			
	Sheep, Lamb & Goat.	Others.	
	Lbs.	Lbs.	Value.
Denmark.....	180	185	\$ 440
France.....	360	544	59,679
Germany.....	27,941	53,293	417,788
Greece.....	2,125	5,686	72,980
Hungary.....	.....	805	676
Netherlands.....	3,322	4,376	78,949
Pol. & Danzig.....	.....	110	11,171
Soviet Russia.....	.....	.....	.....
Switzerland.....	62,640	228,198	.....
United Kingdom.....	5,693	5,569	42,119
Canada.....	61,164	76,874	129,723
Cuba.....	.....	.....	5,974
Argentina.....	47,680	37,539	694,215
Brazil.....	.....	.....	35,234
Chile.....	9,459	12,072	9,741
Uruguay.....	800	814	110,100
British India.....	3,332	6,584	23,517
China.....	50,023	98,196	34,591
Germany.....	27,310	97,026	27,941
Iran.....	2,541	4,757	.....
Syria.....	8,452	27,508	.....
Turkey.....	30,813	61,476	5,550
Australia.....	428,521	349,498	90,114
New Zealand.....	12,277	118,037	15,120
Total.....	844,632	1,178,331	1,670,101

\*Includes hog casings from China, Russia, etc.

### EXPORTS.

	Hog Casings.	Beef Casings.	
	Lbs.	Lbs.	Value.
Austria.....	.....	20,562	\$ 2,490
Belgium.....	15,291	118,157	20,778
Denmark.....	.....	14,155	2,305
Sweden.....	10,920	3,597	1,145
Switzerland.....	457,700	50,690	1,661,304
Italy.....	5,965	490	173,621
Latvia.....	.....	5,803	69
Netherlands.....	80,840	10,804	116,234
Norway.....	.....	63,697	7,832
Pol. & Danzig.....	.....	34,995	4,461
Spain.....	7,665	1,864	.....
Sweden.....	2,150	875	65,241
Switzerland.....	12,228	7,370	39,040
Un. Kingdom.....	358,169	137,198	84,108
Canada.....	989	226	13,991
Costa Rica.....	1,120	425	.....
Panama.....	2,154	713	.....
Mexico.....	180	28	.....
Newfoundland & Labrador.....	1,200	118	.....
Bermudas.....	564	430	.....
Other Brit. W. Indies.....	1,153	1,341	28,485
Dutch W. Indies.....	295	64	.....
Colombia.....	250	108	.....
Java & Madura.....	396	160	.....
Philippines.....	583	140	.....
Hawaii.....	965	223	.....
Porto Rico.....	1,377	218	.....
Australia.....	112,711	67,541	.....
N. Zealand.....	5,642	4,678	.....
Un. S. Africa.....	36,589	9,251	.....
Total.....	1,115,068	\$902,458	2,115,747

Exports of other casings were: Belgium, 5,000 lbs., \$564 value; Germany, 94,739 lbs., \$11,121 value; Netherlands, 51,195 lbs., \$2,992 value; United Kingdom, 16,656 lbs., \$3,973 value; Canada, 63,962 lbs., \$6,093 value; British Honduras, 100 lbs., \$13 value; Panama, 735 lbs., \$360 value; Mexico, 56 lbs., \$12 value; Bermudas, 48 lbs., \$38 value; other British W. Indies, 201 lbs., \$31 value; Cuba, 55 lbs., \$39 value; Dutch W. Indies, 75 lbs., \$21 value; Colombia, 2,008 lbs., \$224 value; Hawaii, 9,789 lbs., \$3,833 value; total, 234,830 lbs., \$25,481 value.

### HOLD FERTILIZER CONFERENCE.

A number of meat packers were represented at the recent dealers' and salesmen's conference on fertilizers, held at Columbus, Mo. Other similar meetings for dealers will be held in other sections of the state, beginning with one in Springfield, Mo., in July. Among the companies represented were the following: The Cudahy Packing Co., Darling & Company, Swift & Company, National Fertilizer Association, Floyd Plant Food Co., Crocker Packing Co. and the Armour Fertilizer Works.

## WEEKLY REVIEW

*See page 38 for later markets.*

## By-Products Markets

**Blood.**

### Digester Hog Tankage Materials.

### Fertilizer Materials.

The fertilizer materials market is sluggish and will continue to until after July 1. Little trading reported, on basis \$3.75 & 10c. Hoof meal quiet at \$3.50 to \$3.75.

### Bone Meals (Fertilizer Grades).

Bone meals are very dull, due to off-season conditions. Trade anticipates some opening up around mid-July.

### Cracklings.

Brokers report cracklings saleable at \$1.05, Mid-West, but no trading reported. Buyer interest appears very light, with prices nominal.

### Gelatine and Glue Stocks.

Little change in market for gelatine and glue stocks from last week's quiet condition. Prices unchanged, although demand appears a little better.

	Per Ton.
Kip and calf stock.....	\$38.00@42.00
Hide trimmings .....	30.00@33.00
Horn plths .....	42.00@43.00
Cattle jaws, skulls and knuckles....	42.00@42.50
Sinews, pizzles .....	31.00@35.00
Pig skin scraps and trim., per lb...	@3c

### Horns, Bones and Hoofs

	Per Ton.
Horns, according to grade.....	\$75.00@150.00
Mfg. shin bones.....	50.00@130.00
Cattle hoofs .....	45.00@ 47.00
Junk bones .....	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Animal Hair.

No sales of animal hair reported in past week and market is stagnant. Practically no inquiry just now, with prices entirely nominal.

Coll and field dried.....	2	@	3c
Processed grey, summer, per lb.....	4½	@	5½c
Processed grey, winter, per lb.....	6	@	6½c
Cattle switches, each*.....	4½	@	5½c

\*According to count.

## EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 26, 1929.—There has been practically no trading this week in tankage or blood in the New York section, because the stocks are rather well cleaned out and neither buyers nor sellers seem to be much interested in future deliveries.

Dried fish scrap is a little lower in price at the Virginia fish factories, other productions being offered at some concessions in price.

Unground cracklings, 50/55 per cent, sold at 90½c, f. o. b. New York, and buyers are interested in taking on more at this figure, but it is now under the sellers' views.

The new nitrate of soda prices have been announced and are as follows, in 100-ton lots: July, August, \$2.07½; September, \$2.08; October, \$2.10; November, \$2.11; December, \$2.12; January, \$2.13; February to June, 1930, inclusive, \$2.15. ex-vessel Atlantic or Gulf ports. The price in carload lots is 50c per ton higher.

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
Both Soft and Hard Pressed

**NEW ORLEANS OIL TRADING.**

(Special Report to The National Provisioner.)

New Orleans, La., June 24, 1929.—The turnover in contracts on the New Orleans Cotton Exchange the past week was slightly larger than during several weeks ago, but the largest proportion in volume was due to switches from the July position to September, October, December and January, at fair differences.

The undertone is steady and liquidation of July contracts, due to expectancy of deliveries being offered, was very well absorbed in spite of the high money market and the apparent weakness in cotton values, due to improvement in the weather conditions over the Cotton Belt.

Traders generally feel that values are moderate at present prices, and it is only such views which are holding the market. This is because the above-mentioned influences, added to the very large carryover which is now apparent, and the lack of strength in hog lard values, probably will not interest speculators in trying to anticipate an advance in cottonseed oil prices.

Switches from July to September were made at 23 to 25 points, July to October at 29 to 30 points, July to December at 30 to 35 points and July to January at 33 to 38 points. Considerable interest has been shown in the proposed new contract for trading at New Orleans, but further expressions of opinion from the trade still are desired.

**MEMPHIS SEED AND MEAL.**

(Special Letter to The National Provisioner.)

Memphis, Tenn., June 26, 1929.—Cottonseed, with cotton and meal, averaged lower in today's trading on the Memphis Merchants Exchange pit, old crop months closing unchanged to 25 down while the new crop deliveries were 25 to 35 lower. News overnight of a character to encourage new commitments was lacking, and trading was largely between locals and entirely in the fall deliveries.

Reports of weevil infestation continue but, as an offset, traders feel that the government acreage report on July 8 will show a considerable increase over last year. And, while the weather has not been all that could be desired, it is thought that conditions generally have been more favorable than otherwise.

Cottonseed meal on the opening suffered from a lack of buying interest which seemed to have spent itself in yesterday's upturn, and the market was easier throughout the session, making lows at \$36.00 for the new crop months right at the close. The old crop deliveries held relatively steady

but closed 25c to 75c down while the new crop months were 75c to \$1.00 lower.

Outside interest, while still more generally on the buying side, was only nominal and contracts were supplied by locals who had bought lower down or were willing to take a short position for a turn. At \$36.00, Memphis, new crop cottonseed meal is in debatable territory, and the final measure of this price rests with weather conditions during July and August.

Boll weevil complaints, while intimidating sellers somewhat, are not being taken at this time seriously enough to be an actual market factor. Other feedstuffs, while relatively firm, have not advanced proportionately with cottonseed meal.

**CHEMICALS AND SOAP SUPPLIES.**

(Special Report to The National Provisioner.)

New York, June 26, 1929.—Extra tallow, f.o.b. seller's plant, 7@7½c lb.; Manila coconut oil, tanks, New York, 7c lb.; Manila coconut oil, tanks, coast, 6½c lb.; Cochin coconut oil, barrels, New York, 8½@9c.

P. S. Y. cottonseed oil, barrels, New York, 10½@10¾c lb.; crude corn oil, barrels, New York, 9½@10c lb.; olive oil foots, barrels, New York, 9½@9¾c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.15@1.18 gal.

Crude soya bean oil, barrels, New York, 11½@11¾c lb.; palm kernel oil, barrels, New York, 8½@9c lb.; red oil, barrels, New York, 10½@11c lb.; Nigre palm oil, casks, New York, 7½@7¾c lb.; Lagos palm oil, casks, New York, 8@8½c lb.; glycerine, soap, lye, 7@7½c lb.; glycerine, C. P., 14½@15c lb.; glycerine, dynamite, 10½c lb.

**COTTON OIL MILL OPERATORS.**

Members of the National Oil Mill Superintendents' Association, meeting in San Antonio, Tex., recently for their thirty-sixth annual convention, elected the following officers of the association for the ensuing year: President, Homer Barnes, Memphis, Tenn.; vice-president, G. C. Reed, Oklahoma City, Okla.; secretary and treasurer, D. B. Denney, Greenville, Tex.; directors: W. W. Thornton, Texarkana, Tex.; C. S. McKinley, Dallas, Tex.; W. G. Davis, Sweetwater, Tex., and M. C. Dimpfl, Abilene, Tex.

**COTTONSEED FEEDS EXPORTED.**

Exports of cottonseed feeds from the United States in April, 1929, with comparisons, as reported by the U. S. Department of Commerce, were as follows: Apr., 1929—cottonseed cake, 4,898 short tons, of which 4,791 tons to Denmark; cottonseed meal, 1,661 short tons. Apr., 1928—cottonseed cake, 6,845 short tons; cottonseed meal, 1,384 short tons.

**OFFICERS OF TEXAS CRUSHERS.**

The Texas Cottonseed Crushers' Association at the recent El Paso, Tex., convention elected the following officers of the association for the ensuing year: President, T. J. Harrell, Ft. Worth, Tex.; vice-president, W. L. Weher, Taft, Tex. George H. Bennett of Dallas was re-elected secretary-treasurer.

**OLEOMARGARINE LEGISLATION.**

Forty-two bills imposing certain restrictions or levying taxes on dealers in oleomargarine were introduced in state legislatures during the past year. Of these only ten became laws.

Five of those enacted were similar to the so-called "Haugen bill" before Congress providing that all compounds for sale which imitate butter shall be designated "oleomargarine." These were in the states of Colorado, Kansas, Missouri, Nebraska and Vermont.

The Connecticut law provides for the repeal of that portion of the public act which allowed credit on license fees of manufacturers or dealers in oleomargarine, and the Montana measure reenacted the oleomargarine law and repealed certain other laws.

Taxes were levied by the Idaho and Utah laws. In the former a tax of \$200 a year was assessed on wholesale margarine dealers, and one of \$50.00 a year or \$27.50 a half year on retail margarine dealers.

In Utah a tax of 5c per pound on uncolored margarine and of 10c per pound on colored margarine, also a license fee of \$5 per year, were imposed upon those selling to consumers. This measure also provided that all products made in imitation of butter must be labeled "oleomargarine."

The Wyoming law prohibits the use of dairy terms in connection with the sale or advertisement of oleomargarine.

**MARGARINE MATERIALS USED.**

Oleomargarine produced and the materials used in its manufacture during April, 1929, with comparisons, were as follows, according to the U. S. Bureau of Internal Revenue:

	Apr., 1929.	Apr., 1928.
	Lbs.	Lbs.
Total production of uncolored oleomargarine...	27,237,173	22,000,710
Ingredient schedule for uncolored oleomargarine:		
Butter .....	229,932	155,527
Coconut oil .....	14,472,411	11,882,151
Corn oil .....	2,189,880	1,854,285
Edible tallow .....	1,580	6,790
Milk .....	7,305,456	6,007,900
Mustard oil .....	1,500	1,200
Neutral lard .....	1,651,987	1,707,095
Oleo oil .....	3,638,191	2,898,100
Oleo stearine .....	450,861	435,138
Oleo stock .....	73,114	187,361
Palm oil .....	103,216	84,465
Palm-kernel oil .....	.....	2,302
Peanut oil .....	490,770	443,000
Salt .....	2,199,979	2,132,000
Soda .....	8,961	7,200
Vanilla extract .....	.....	10
Total .....	32,948,638	28,298,631
Total production of colored oleomargarine .....	1,408,441	1,300,907
Ingredient schedule for colored oleomargarine:		
Butter .....	840	239
Coconut oil .....	450,000	443,000
Color .....	1,585	1,304
Cottonseed oil .....	171,846	136,047
Milk .....	451,148	430,564
Neutral lard .....	174,848	178,000
Oleo oil .....	360,417	302,000
Oleo stearine .....	14,067	10,000
Oleo stock .....	12,557	10,000
Palm oil .....	43,898	36,000
Palm-kernel oil .....	.....	600
Peanut oil .....	26,065	27,327
Salt .....	113,546	108,000
Soda .....	121	200
Total .....	1,840,532	1,674,000

**MISSISSIPPI CRUSHERS MEET.**

The eighteenth annual convention of the Mississippi Cottonseed Crushers' Association will be held on July 5 and 6, 1929, at the Great Southern Hotel, Gulfport, Miss., according to announcement made by H. C. Forrester, secretary of the association.

**The Blanton Company**ST. LOUIS  
Refiners of**VEGETABLE OILS**Manufacturers of  
**SHORTENING  
MARGARINE**

# Vegetable Oil Markets

## WEEKLY REVIEW

Trade Fairly Active—Prices Small—  
Sentiment Mixed—Cash Trade Moderate—  
Weather South Favorable—  
July Evening Up Continues—Some  
Tenders Expected—Lard Irregular—  
Hog Report Uneffective.

The developments in cottonseed oil futures on the New York Produce Exchange were a fairly good volume of trade from day to day over narrow price ranges. Commission house and local operations were again mixed, while evening up in the July delivery continued, prior to tender day.

Refining interests persistently bought July, partly outright and partly against sales of futures, while commission house longs in the main continued to switch their interest to September and October, and in some cases to December. Wire house brokers and those with Southern connections were first on one side and then on the other, making for a situation where it was difficult to follow the operations.

Sentiment was more or less mixed, and while a good part of the business was of a professional character it was quite noticeable that the market paid less attention during the week to outside conditions, apparently due to the disposition to await developments in the July delivery.

Around the ring the gossip was that one of the refiners would most likely deliver some oil on July contracts, but there was nothing definite on tenders, and uncertainty over the latter served to keep the locals close to shore. At the same time the gossip was that few if any tenders would make their appearance the first few tender days but there was sufficient mystery about possible deliveries as to indicate that few if any around the ring knew what to expect.

### Store Oil Stocks Are Small.

The store stocks here are under 5,000 bbls. and consequently if any large deliveries are anticipated, new oil would have to be brought to New York. Some of the close pit observers were not looking for large tenders, feeling that the open interest in the July was moderate, but there were rumors that interests who wanted the oil were long 2,000 or 3,000 July.

While some of the local element expected the market would do better after the July situation is settled, there were others of the opinion that July received support during the week while the distant months were being sold, and who felt that with the July out of the way the market would continue downward.

The weather, however, will be the determining factor in the main. Throughout the week conditions in the South were quite satisfactory, until general

rains again overspread the belt for a time. Weevil complaints continued rather numerous but there were many good reports as well, and among the cotton trade the impression prevailed that the condition of the new crop at present was slightly better than the same time last year.

However, in all quarters it is admitted that rainy weather would increase weevil apprehension, while those bullishly inclined pointed to the fact that the time for the second generation of the weevil is at hand, while some contend that it is usually the third generation of the weevil each year that does the most harm to the growing crop.

The cotton market backed and filled but on the whole was rather steady. The upturn in grains failed to have much influence on oil, as indicated by the fact that oil prices were within striking distance of the lows.

The lard market was irregular over narrow limits bulging at times only to react quickly with a mixed trade, although in eastern provision quarters it was pointed out that the time of the year is rapidly approaching when export interest in lard usually makes its appearance and has market effect.

### No Developments in Crude.

The crude situation was without feature so that, all told, there was little generally new in surrounding conditions and the oil market was more or less trying to find its own way. The narrowing up of the July discount was largely the result of uncertainty of tenders and the fact that the bulk of the new operations in the market are in the future positions.

Reports indicated that distribution of oil against old orders continued on a fairly good scale. There has been little or no guessing as yet on June consumption other than the fact that most factors appear to anticipate a larger distribution this month than the same time a year ago.

The June pig survey was bullishly construed, indicating a decrease of about 8 per cent or the equivalent of 4,300,000 pigs, as compared with the same time last year. This, it was felt, might come in for considerable in-

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 27, 1929.—Crude market inactive, with some sales at 7½c, Valley, and 7½c, Texas. Unsold stocks of crude apparently are small. Few small sales of new crop crude reported, but mills are unwilling to offer any quantity until July weather is a thing of the past. With a clear, hot July, present prices of crude will be hard to maintain. However, a wet July would cause general weevil alarm and probably result in quick advances. July tenders of bleachable, New Orleans, fairly large, stopped locally, also considerable Julys transferred to October and December, New Orleans. Spot bleachable market active this week as buyers found they could not fill their requirements with crude to equal advantage. Traders are watching the growing crop closely, feeling that oil values will be mainly determined by the size of the crop. Present prospects appear particularly bright for a large crop in southern Louisiana, southern Mississippi, western Oklahoma and western Texas.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 27, 1929.—Crude sales in the Valley this week at 7½c. Loose cottonseed hulls, 7@7½c; 41 per cent meal, \$36.00, f.o.b. Memphis.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., June 27, 1929.—Prime crude oil, 7½@7¾c; all other commodities nominal.

# ASPEGREN & CO., Inc.

450 Produce Exchange Bldg.  
New York City, N. Y.

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## COTTON SEED OIL

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COTTON OIL FUTURES

On the New York Produce Exchange

fluence during the coming winter. However, the bullishness was modified to some extent by the statement that sows bred or to be bred for fall farrowing showed an increase of about 17 per cent, compared with the sows farrowed last fall throughout the country.

COTTONSEED OIL—Market transactions:

Friday, June 21, 1929.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot .....			960 a	Bid
June .....			950 a	Bid
July .....	5000	963 961	961 a	963
Aug. ....	100	975 975	970 a	980
Sept. ....	1200	986 985	984 a	985
Oct. ....	5400	992 988	988 a	...
Nov. ....			980 a	990
Dec. ....	300	995 995	991 a	993
Jan. ....	200	998 998	994 a	996

Total sales, including switches, 12,200 bbls. P. crude S. E. nominal.

Saturday, June 22, 1929.

Spot .....			955 a	Bid
June .....			955 a	Bid
July .....	1400	960 955	955 a	958
Aug. ....			965 a	980
Sept. ....	300	976 973	973 a	...
Oct. ....	500	985 980	978 a	982
Nov. ....			970 a	988
Dec. ....	1500	985 981	985 a	...
Jan. ....	300	990 985	988 a	990

Total sales, including switches, 4,000 bbls. P. crude S. E. nominal.

Monday, June 24, 1929.

Spot .....			955 a	...
June .....			955 a	...
July .....	6700	955 953	953 a	955
Aug. ....			965 a	975
Sept. ....	3700	975 972	972 a	...
Oct. ....	4400	980 978	977 a	978
Nov. ....			970 a	985
Dec. ....	2400	983 980	980 a	...
Jan. ....	800	988 985	982 a	984

Total sales, including switches, 18,000 bbls. P. crude S. E. unquoted.

Tuesday, June 25, 1929.

Spot .....			955 a	...
June .....			965 a	...
July .....	3000	955 951	954 a	956
Aug. ....			960 a	975
Sept. ....	3100	975 972	975 a	...
Oct. ....	1600	977 976	978 a	979
Nov. ....	100	972 972	968 a	975
Dec. ....	5000	978 975	977 a	...
Jan. ....	1000	984 982	982 a	...

Total sales, including switches, 13,800 bbls. P. crude S. E. unquoted.

Wednesday, June 26, 1929.

Spot .....			955 a	...
June .....			955 a	...
July .....	2300	960 955	958 a	960
Aug. ....			970 a	980
Sept. ....	8000	976 975	975 a	...
Oct. ....	5200	980 976	976 a	...
Nov. ....			965 a	975
Dec. ....	2500	980 974	974 a	...
Jan. ....	700	984 980	978 a	980

Total sales, including switches, 18,700 bbls. P. crude S. E. unquoted.

Thursday, June 27, 1929.

Spot .....			950 a	...
June .....			...	...
July .....		965 965	950 a	...
Aug. ....		970 968	968 a	...
Sept. ....		971 963	963 a	...
Oct. ....		979 966	966 a	...
Nov. ....			960 a	...
Dec. ....		965 961	961 a	...
Jan. ....		980 979	964 a	...

Sales, 9,200 bbls.

See page 38 for later markets.

COCOANUT OIL—A material improvement in demand the past week, mostly for oil for shipment, brought about a better market. A stronger tone in copra helped somewhat, as did evidence of improvement in the tone in tallow. At New York, cocoanut oil, tanks, were quoted at 6%<sup>7</sup>/<sub>c</sub>, while Pacific coast, tanks, were quoted at 6%<sup>4</sup>/<sub>c</sub>, depending upon position.

CORN OIL—The market was quiet but rather steady, with buyers' tanks, f.o.b. mills, quoted at 8c.

SOYA BEAN OIL—There was little or no feature to the market, prices nominally quoted at 12@12<sup>1</sup>/<sub>4</sub>c barrels, New York, and 9<sup>1</sup>/<sub>4</sub>c for tanks, Pacific coast.

PALM OIL—A fair volume of business and a better tone was the feature in this market, helped somewhat by betterment elsewhere and also by lack of pressure of supplies from first hands. At New York, spot Nigre was quoted at 7<sup>1</sup>/<sub>2</sub>@7<sup>1</sup>/<sub>4</sub>c; shipment Nigre, 6.90@7.25c; spot Lagos, 7<sup>1</sup>/<sub>2</sub>@7<sup>1</sup>/<sub>4</sub>c; shipment Lagos, 7<sup>1</sup>/<sub>4</sub>@7<sup>1</sup>/<sub>2</sub>c.

PALM KERNEL OIL—While there was no particular activity in this market, some business was believed to have passed and the tone was somewhat better, with New York, tanks, quoted at 6<sup>1</sup>/<sub>2</sub>@7c; drums and barrels quoted at 7<sup>1</sup>/<sub>2</sub>c.

OLIVE OIL FOOTS—The situation in this quarter was without particular change. Easiness followed slow demand, but offerings were not pressed at the quoted levels. At New York, nearby foots were quoted at 9<sup>1</sup>/<sub>4</sub>c and shipment foots, 9<sup>1</sup>/<sub>4</sub>c.

RUBBERSEED OIL—Low grade oils quoted at 6c for shipment, and high grade oil at 7c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Store oil was rather quiet at New York but fairly steady, quoted nominally at <sup>1</sup>/<sub>4</sub>c over July. The crude markets were unquoted throughout the week.

## SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, June 27, 1929, based on expressions of member companies of the Shortening and Oil Division of the Interstate Cottonseed Crushers' Association as to their quantity selling programs, were as follows:

Shortening.	
North and Northeast:	
Carlots, 26,000 lbs. ....	@11 <sup>1</sup> / <sub>4</sub>
3,500 lbs. and up. ....	@11 <sup>1</sup> / <sub>4</sub>
Less than 3,500 lbs. ....	@11
South:	
10,000 lbs. ....	@11
Less than 10,000 lbs. ....	@11 <sup>1</sup> / <sub>4</sub>
Pacific Coast: ....	12 <sup>1</sup> / <sub>4</sub> @12 <sup>1</sup> / <sub>2</sub>
Salad Oil.	
North and Northeast:	
Carlots, 26,000 lbs. ....	10 <sup>1</sup> / <sub>4</sub> @11 <sup>1</sup> / <sub>4</sub>
5 bbls. and up. ....	11 @11 <sup>1</sup> / <sub>4</sub>
1 to 4 bbls. ....	11 <sup>1</sup> / <sub>4</sub> @12 <sup>1</sup> / <sub>4</sub>
South:	
Carlots, 26,000 lbs. ....	@10 <sup>1</sup> / <sub>4</sub>
5 bbls. and up. ....	11 @11 <sup>1</sup> / <sub>4</sub>
1 to 4 bbls. ....	11 <sup>1</sup> / <sub>4</sub> @11 <sup>1</sup> / <sub>2</sub>
Pacific Coast: ....	11 <sup>1</sup> / <sub>4</sub> @11 <sup>1</sup> / <sub>2</sub>
Cooking Oil—White.	
<sup>1</sup> / <sub>4</sub> c less than salad oil.	
Cooking Oil—Yellow.	
<sup>1</sup> / <sub>4</sub> c less than salad oil.	

## HULL OIL MARKET.

Hull, England, June 26, 1929.—(By Cable.)—Refined cottonseed oil, 31s 6d; Egyptian crude cottonseed oil, 28s 3d.



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Cleveland, Ohio

# The Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Provisions are irregular over narrow limits; undertone steady; commission houses on both sides. Packers warehouse interests bought lard and bellies. This was felt to have been partly for inventory purposes. Hogs irregular; cash trade fair.

### Cottonseed Oil.

Cotton oil was quiet the latter part of the week and the undertone heavy. The market made new lows on commission house refiners' selling of stop loss orders and poor support. The trade is ignoring rains in the Eastern belt, and outside market action. No tenders on July contracts so far.

Quotations on cottonseed oil at New York, Friday noon, were: July, \$9.58@9.65; August, \$9.65@9.74; Sept., \$9.68@9.70; Oct., \$9.72@9.74; Nov., \$9.60@9.72; Dec., \$9.67@9.69; Jan., \$9.71@9.74; Feb. \$9.70@9.85.

### Tallow.

Tallow, extra, 7½@7½c.

### Stearine.

Stearine, oleo, 9½@9½c nominal.

## FRIDAY'S GENERAL MARKETS.

New York, June 28, 1929.—Lard, prime western, \$12.45@12.55; middle western, \$12.35@12.45; city, 11½c; refined continent, 12½c; South American, 13½c; Brazil kegs, 14½c; compound, 11½c.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 28, 1929, show exports from that country were as follows: To England, 108,935 quarters; to the Continent, 60,142 quarters. Exports of the previous week were as follows: To England, 85,845 quarters; to the Continent, 18,823 quarters.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 27, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS (700 lbs. up):</b>				
Choice	\$22.00@23.00	\$22.50@23.00	\$22.50@24.00	\$23.00@24.00
Good	21.00@22.00	22.00@22.50	22.00@23.50	22.00@23.00
<b>STEERS (550-700 lbs.):</b>				
Choice	23.00@24.00		22.50@24.00	23.00@24.50
Good	22.00@23.00		22.00@23.50	22.00@23.00
<b>STEERS (500 lbs. up):</b>				
Medium	21.00@22.00	21.00@22.00	19.00@22.00	20.00@22.00
Common			17.00@19.00	19.00@20.00
<b>STEERS (1):</b>				
<b>Yearling (300-550 lbs.):</b>				
Choice	23.50@24.50		23.00@24.50	
Good	22.50@23.50		22.00@24.00	
Medium	21.50@22.50			
<b>COWS:</b>				
Good	18.50@19.50	19.50@20.50	17.50@21.00	19.00@20.00
Medium	18.50@19.50	18.50@19.50	17.50@19.00	17.50@19.00
Common	15.00@16.50	18.00@18.50	16.50@17.50	16.00@17.50
<b>Fresh Veal and Calf Carcasses:</b>				
<b>VEALERS (2):</b>				
Choice	25.00@26.00	24.00@25.00	25.00@27.00	23.00@24.00
Good	23.00@25.00	22.00@24.00	22.00@25.00	21.00@23.00
Medium	21.00@23.00	20.00@22.00	21.00@23.00	19.00@21.00
Common	19.00@21.00	18.00@20.00	19.00@21.00	18.00@19.00
<b>CALF (2) (3):</b>				
Choice			21.00@23.00	20.00@21.00
Good	19.00@20.00		20.00@22.00	18.00@20.00
Medium	18.00@19.00		18.00@20.00	16.00@18.00
Common	17.00@18.00		16.00@18.00	14.00@15.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB (35 lbs. down):</b>				
Choice	29.00@30.00	29.00@30.00	27.00@29.00	27.00@29.00
Good	27.00@29.00	28.00@29.00	26.00@27.00	25.00@27.00
Medium	26.00@28.00	24.00@27.00	22.00@24.00	22.00@25.00
Common	19.00@22.00	22.00@24.00	19.00@21.00	19.00@22.00
<b>LAMB (30-45 lbs.):</b>				
Choice	28.00@29.00	28.00@29.00	27.00@29.00	26.00@28.00
Good	26.00@28.00	26.00@28.00	25.00@27.00	24.00@26.00
Medium	22.00@25.00	23.00@25.00	21.00@24.00	21.00@24.00
Common	18.00@21.00	21.00@23.00	17.00@20.00	18.00@21.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good	13.00@14.00	13.00@14.00	13.00@14.00	12.00@13.00
Medium	11.00@13.00	11.00@13.00	12.00@13.00	11.00@12.00
Common	10.00@11.00	10.00@11.00	11.00@12.00	9.00@11.00
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	23.00@24.00	22.50@23.50	21.00@24.00	21.00@23.00
10-12 lbs. av.	22.00@23.00	22.00@23.00	21.00@23.00	20.00@22.00
12-15 lbs. av.	20.00@21.00	20.50@21.50	19.00@21.00	19.00@21.00
16-22 lbs. av.	17.00@18.00	17.50@19.00	17.00@19.00	16.50@19.00
<b>SHOULDERS N. Y. Style, Skinned:</b>				
8-12 lbs. av.	16.00@16.50		17.00@19.00	15.00@16.00
<b>PICNICS:</b>				
6-8 lbs. av.		16.00@17.00		15.00@16.00
<b>BUTTS Boston Style:</b>				
4-8 lbs. av.	21.00@22.00		20.00@22.00	20.00@21.00
<b>SPARE RIBS:</b>				
Half Sheets	12.00@12.50			
<b>TRIMMINGS:</b>				
Regular	9.50@10.00			
Lean	20.00@21.00			

(1) Includes helper yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at Chicago and New York. (3) Includes sides at Boston and Philadelphia.

## MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended June 22, 1929:

Point of origin.	Commodity.	Amount.
Argentina—Jerked beef	1,587 lbs.	
Argentina—Beef hams	280,000 lbs.	
Argentina—Canned corned beef	806,670 lbs.	
Argentina—Oleo stearine	90,800 lbs.	
Argentina—Oleo oil	8,400 lbs.	
Brazil—Canned corned beef	18,000 lbs.	
Brazil—Pickled beef	8,000 lbs.	
Canada—Smoked pork	6,372 lbs.	
Canada—Beef cuts	2,528 lbs.	
Canada—Meat products	3,430 lbs.	
Canada—Vealers	2,102 lbs.	
Canada—Veal cuts	200 lbs.	
Canada—Pork cuts	1,020 lbs.	
Czechoslovakia—Sausage	1,503 lbs.	
Germany—Canned meats	1,500 lbs.	
Germany—Ham	6,877 lbs.	
Germany—Bacon	408 lbs.	
Germany—Sausage	10,512 lbs.	
Hungary—Salami	551 lbs.	
Italy—Meat products	904 lbs.	
Italy—Sausage	2,709 lbs.	
Ireland—Bacon	1,989 lbs.	
Ireland—Ham	504 lbs.	
New Zealand—Quarters of frozen beef	6,076 lbs.	
New Zealand—Sheep	12,300 lbs.	
New Zealand—Boneless beef	173,800 lbs.	
Uruguay—Canned corned beef	819,900 lbs.	

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended June 22, 1929, with comparisons:

	Week ended June 22, 1929.	Prev. week.	Cor. week.
<b>Westn. drad. meats:</b>			
Steers, carcasses	7,531	7,974	5,899
Cows, carcasses	631	806	705
Bulls, carcasses	37	80	132
Veals, carcasses	8,412	11,158	9,811
Lambs, carcasses	32,300	28,623	28,130
Mutton, carcasses	3,310	3,038	4,016
Beef cuts, lbs.	397,890	397,239	402,779
Pork cuts, lbs.	1,552,484	1,082,233	1,108,318
<b>Local slaughters:</b>			
Cattle	8,653	8,009	10,313
Calves	14,624	14,547	14,062
Hogs	29,729	41,481	44,512
Sheep	53,316	50,551	45,306

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended June 22, 1929:

	Week ended June 22, 1929.	Prev. week.	Cor. week.
<b>Western dressed meats:</b>			
Steers, carcasses	1,904	2,226	1,974
Cows, carcasses	702	980	890
Bulls, carcasses	326	582	505
Veals, carcasses	1,644	2,267	1,787
Lambs, carcasses	12,012	12,280	12,744
Mutton, carcasses	1,327	1,413	1,782
Pork, lbs.	458,071	370,124	577,773
<b>Local slaughters:</b>			
Cattle	1,344	1,477	2,132
Calves	2,067	2,593	2,775
Hogs	12,108	15,230	14,100
Sheep	4,086	5,550	3,132

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended June 22, 1929, with comparisons:

	Week ended June 22, 1929.	Prev. week.	Cor. week.
<b>Western dressed meats:</b>			
Steers, carcasses	2,266	2,419	2,165
Cows, carcasses	1,282	1,220	909
Bulls, carcasses	40	54	124
Veals, carcasses	970	956	1,234
Lambs, carcasses	14,920	15,515	13,688
Mutton, carcasses	1,430	1,051	1,028
Pork, lbs.	388,495	432,285	402,944
<b>Local slaughters:</b>			
Cattle	950	1,041	1,197
Calves	1,064	1,570	982
Hogs	14,598	15,443	14,898
Sheep	4,762	3,335	3,372

## DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended June 24, 1929, were 4,381 metric tons, all to England, according to government cable advices.

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The situation in the packer hide market appears somewhat mixed this week. With the principal support still coming to the market from sole leather interests, heavy hides are firm and an advance of  $\frac{1}{4}$ c was paid for heavy native steers and heavy native cows, while the branded steers sold steady with last week. The lighter end has not shown as much firmness, and buyers have been attempting to purchase light native cows and branded cows at  $\frac{1}{2}$ c under the prices paid late last week, while holders generally ask unchanged prices. A report late this week, that 25,000 light native cows have moved at  $\frac{1}{2}$ c under last week, was strenuously denied by packers here.

The movement here this week, so far as confirmations are obtainable, totalled around 50,000 hides, current take-off.

An Indiana packer, at the end of last week, moved couple thousand heavy native steers and mixed native cows at the advanced prices, prior to the trading in this market.

Spread native steers quoted nominally 20c. One packer moved 2,000 heavy native steers early in the week at  $17\frac{1}{2}$ c, steady; however, this was followed by 8,000 or more by other packers at 18c, or  $\frac{1}{2}$ c advance. Extreme native steers were last confirmed at  $17\frac{1}{2}$ c; a report at the end of last week that a car moved at 18c lacks confirmation.

Butt branded steers were sold by several packers at  $16\frac{1}{2}$ c, Colorados at 16c; heavy Texas steers sold at  $16\frac{1}{2}$ c, light Texas steers at 16c, and extreme light Texas quoted  $16\frac{1}{2}$ @17c.

Several cars heavy native cows moved at  $17\frac{1}{2}$ c, or  $\frac{1}{2}$ c advance. Light native cows could be sold at 17c, but holders are asking  $17\frac{1}{2}$ c, last trading; trading at 17c denied.

At the end of last week, 7,000 June branded cows moved at 17c; buyers have been indicating  $16\frac{1}{2}$ c as their price for further business.

Last trading in June native bulls was at  $12\frac{1}{2}$ c. Branded bulls, April-May take-off, last sold at 11c for southern and 10c for northern.

South American market has been quiet. Last trading the previous week was on basis of \$38.75 for frigorifico steers, and 4,000 Sansinena steers are reported early this week at \$38.62 $\frac{1}{2}$ .

**SMALL PACKER HIDES**—The small packer market is closely sold up locally to end of June. The bulk of June productions moved at 17c for 25/50 lb. native hides and  $16\frac{1}{2}$ c for 50 lb. up, while branded brought 16c flat; however, one killer obtained  $16\frac{1}{2}$ c flat for natives and  $15\frac{1}{2}$ c for branded. Nothing done as yet on July hides and killers appear content to await further action in the big packer market. Last trading in the western market was at  $14\frac{1}{2}$ c, flat, f.o.b. shipping point, for May steers and cows.

**HIDE TRIMMINGS**—Big packer hide trimmings nominally \$35.00 per ton, Chicago basis; small packer trimmings are quoted at around \$33.00.

**COUNTRY HIDES**—While the country hide market appears firm and offerings are rather light, the market has not felt the effect of the stronger packer market to the extent expected. Buyers

insist they can buy all the country hides they require at the old price schedule, despite the higher prices talked by holders. Good all-weights could be sold at  $13\frac{1}{2}$ c, but 14c asked. Heavy steers and cows quoted nominally  $12\frac{1}{2}$ @13c, top asked. Buff weights have sold at  $13\frac{1}{2}$ c, with 14c asked. Some buyers insist they will not pay over  $15\frac{1}{2}$ c for 25/45 lb. extremes, and generally consider top at 16c, although some talk  $16\frac{1}{2}$ c. All-weight branded quoted 12c, nom.

**CALFSKINS**—Last trading in regular point packer calf was at 24c for May production, northern basis, and 25c for Toronto May calf. Packers talking 25c, June calf, regular points.

First-salted Chicago city calf quoted nominally around  $21\frac{1}{2}$ c; the 10/15 lb. are offered at 23c, with last sale a cent under this, while last reported trading on 8/10 lb. was at 21c. Mixed cities and countries quoted  $19$ @ $20$ c, straight countries  $17$ @ $18$ c. City light calf and deacons sold  $1.60$ , and 5,000 mixed cities and countries at  $1.45$ .

**KIPSKINS**—One big packer moved about 6,000 June kipskins at  $22\frac{1}{2}$ c for natives, northern basis, and 19c for branded; over-weights, 21c.

First-salted Chicago city kips quoted  $19\frac{1}{2}$ @ $20$ c, nom., with inside figure last paid. Mixed cities and countries around  $17\frac{1}{2}$ @ $18$ c, straight countries  $16\frac{1}{2}$ @ $17$ c.

Packer regular slunks moved in a good way, around 10,000 May production selling at  $1.40$ , or 5c over last sale. Hairless nominally around  $35$ @ $45$ c. Demand is quiet.

**HORSEHIDES**—Market firm, with choice city renderers held at  $6.25$ @ $6.50$ , ranging down to  $5.25$ @ $5.75$  asked for fair mixed lots.

**SHEEPSKINS**—Dry pelts quoted  $20$ @ $21$ c per lb. Last trading in big packer shearlings was at  $1.15$  flat, reported running  $60$ @ $70$  per cent No. 1's, while shearlings running mostly No. 1's sold earlier at  $1.30$ @ $1.35$ . Some outside small packer shearlings offered at  $1.00$ . Pickled skins continue firm; last trading in California spring lambs at Chicago was at  $8.50$  per doz. at Chicago, and  $8.75$  last paid for a car at New York. Sales of native lambs reported recently in the East at  $9.50$ @ $9.75$  per doz., and up to  $10.00$  talked. Small packer green lamb skins last sold around  $1.90$ , at Chicago.

**PIGSKINS**—No. 1 pigskin strips quoted  $7\frac{1}{2}$ c nom., market quiet. Gelatine stocks last sold at 5c for fresh frozen and  $4\frac{1}{2}$ c green salted.

## New York.

**PACKER HIDES**—Two more packers moved June productions, totaling around 9,000 hides, at unchanged prices— $17\frac{1}{2}$ c for native steers,  $16\frac{1}{2}$ c for butt brands and 16c for Colorados—early in week. Bulls, 12c nominal.

**COUNTRY HIDES**—Trading continues slow and buyers unwilling to follow any advances in the packer market; offerings are rather light, resulting in a dull market. Good 25/45 lb. extremes quoted  $15\frac{1}{2}$ @ $16$ c asked, with buyers generally talking inside figure. Buff weights quoted  $13\frac{1}{2}$ c.

**CALFSKINS**—No further trading reported in the city calfskin market and quotations purely nominal, at  $1.80$

last paid for 5/7's,  $2.30$  for 7-9's, and  $3.15$  for 9-12's; up to  $2.50$  talked for 7-9's. Last sale of 12/17 lb. veal kips was at  $3.25$ .

## New York Hide Exchange Futures.

Closing bid quotations on futures trading on the New York Hide Exchange for the days mentioned:

Saturday, June 22, 1929.—Aug. 18.80; Sept. 19.10; Oct. 19.10; Nov. 19.50; Dec. 19.50; Jan. 20.00; Feb. 20.00; Mar. 20.00; Apr. 20.10; May 20.20. Sales 6 lots.

Monday, June 24, 1929.—Aug. 18.80; Sept. 19.00; Oct. 19.10; Nov. 19.40; Dec. 19.80; Jan. 19.90; Feb. 20.05; Mar. 20.05; Apr. 20.00; May 20.10. Sales 7 lots.

Tuesday, June 25, 1929.—Aug. 18.60; Sept. 18.70; Oct. 19.10; Nov. 19.40; Dec. 19.70; Jan. 19.80; Feb. and Mar. 19.85; April 19.90; May 20.05.

Wednesday, June 26, 1929.—Aug. 18.70; Sept. 19.15; Oct. 19.10; Nov. 19.30; Dec. 19.85; Jan. 19.75; Feb. 19.90; Mar. 19.95; Apr. 20.00; May 20.20.

Thursday, June 27, 1929.—Aug. 18.50 @18.89; Sept. 18.95 @19.20; Oct. 19.00 bid; Nov. 19.30 bid; Dec. 19.70 @19.75; Jan. 19.70 @19.85; Feb. 19.75 @20.00; Mar. 19.80 @20.20; Apr. 19.90 @20.25; May 20.11 @20.25. Sales 5 lots.

Friday, June 28, 1929.—Aug. 18.20; Sept. 18.30; Oct. 18.60; Nov. 18.80; Dec. 19.35; Jan. 19.40; Feb. 19.50; Mar. 19.65; Apr. 19.75; May 19.80, bid. Trading light.

(Future quotations by E. Lowitz & Co.)

See page 45 for report on Chicago Hide Movements.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended June 28, 1929, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended June 28, 29.	Prev. week.	Cor. week, 1928.
Spr. nat. str.	@20n	@19 $\frac{1}{2}$ n	@25 $\frac{1}{2}$ n
Hvy. nat. str.	@18	@17 $\frac{1}{2}$ b	@22 $\frac{1}{2}$
Hvy. Tex. str.	@16 $\frac{1}{2}$	@16 $\frac{1}{2}$	@22
Hvy. butt	@16 $\frac{1}{2}$	@16 $\frac{1}{2}$ b	@22
Brnd'd str.	@16 $\frac{1}{2}$	@16b	@21 $\frac{1}{2}$
Hvy. Col. str.	@16		
Ex-light Tex.			
strs. ....	16 $\frac{1}{2}$ @17	@16 $\frac{1}{2}$	@22
Brnd'd cows	16 $\frac{1}{2}$ @17	16 $\frac{1}{2}$ @17b	@22
Hvy. nat. cows	@17 $\frac{1}{2}$	@17b	@22
Lt. nat. cows	@17 $\frac{1}{2}$	@17 $\frac{1}{2}$	@22 $\frac{1}{2}$
Nat. bulls	@12 $\frac{1}{2}$	@11 $\frac{1}{2}$	@16ax
Brnd'd bulls	10 @11	10 @11	@16
Calfskins ....	24 @25	24 @25	30 @31
Kips, nat.	@22 $\frac{1}{2}$	@21	@27
Kips, ov-wt.	@21n	@19	@26
Kips, brnd'd	@19	@17	@25
Slunks, reg.	@1.40	1.35 @1.50	@1.80
Slunks, hris	35 @45n	40 @50n	65 @70n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND SMALL PACKERS.

Nat. all-wts.	16 $\frac{1}{2}$ @17	16 $\frac{1}{2}$ @17	22 $\frac{1}{2}$ @23
Branded ....	@16	@16	@22
Nat. bulls	@12	@12	16 $\frac{1}{2}$ @17n
Brnd'd bulls	@10 $\frac{1}{2}$	@10 $\frac{1}{2}$	@18n
Calfskins ....	@21 $\frac{1}{2}$ n	@21 $\frac{1}{2}$ n	@28ax
Kips	19 $\frac{1}{2}$ @20n	@19 $\frac{1}{2}$	@24 $\frac{1}{2}$
Slunks, reg.	@1.20	@1.20	1.00 @1.05
Slunks, hris	30 @35n	@35n	@60n

## COUNTRY HIDES.

Hvy. str.	12 $\frac{1}{2}$ @13	12 @12 $\frac{1}{2}$	@19n
Hvy. cows	12 $\frac{1}{2}$ @13	12 @12 $\frac{1}{2}$	17 $\frac{1}{2}$ @18
Bufs	13 $\frac{1}{2}$ @14	13 $\frac{1}{2}$ @14	19 $\frac{1}{2}$ @20
Extremes	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	22 $\frac{1}{2}$ @23
Bulls	@10n	@10n	@14 $\frac{1}{2}$
Calfskins	17 @18	17 $\frac{1}{2}$ @18	23 @23 $\frac{1}{2}$
Kips	16 $\frac{1}{2}$ @17	16 $\frac{1}{2}$ @17	22 @23
Light calf	1.00 @1.10	1.00 @1.10	1.00 @1.15
Deacons	1.00 @1.10	1.00 @1.10	1.00 @1.15
Slunks, reg.	.50 @.60	.50 @.60	.75 @1.00
Slunks, hris	.20 @.25	.20 @.25	.25 @.30
Horsehides	5.25 @6.50	5.00 @6.25	6.75 @8.25
Hogskins	.60 @.70	.65 @.70	.90 @.95

## SHEEPSKINS.

Pkr. lbs.	.....	.....	.....
Sm. pkr.	.....	.....	.....
Lambs	1.50 @1.35	1.16 @1.35	@1.35
Pkr. shearings	1.50 @1.35	1.16 @1.35	@1.35
Dry pelts	.20 @.21	.20 @.21	.20 @.21

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, June 27, 1929.

**CATTLE**—Compared with a week ago, better grade heavy steers are strong to 25c higher; others, unevenly steady to 50c lower, mostly 25@50c off on common and medium grade grassy and shortfed offerings. Light yearlings showed the most downturn. Demand was broadest for weighty bullocks, kinds scaling 1,200 lbs. upward bringing a 25@50c premium over comparable grade light yearlings. There were more grassy and short fed steers in the run. Extreme top for week, \$15.65, on medium weight and weighty bullocks; best yearlings, \$15.50. Yearling heifers, \$14.85; most grain fed steers, \$13.75 upward; grassy and short fed kinds, \$12.00@13.25; common light grassers, down to \$10.00, with cutter kinds to \$8.00@9.00. She stock was at new low levels for season, being \$1.00@2.00 under the season's high time. Bulls, 25c lower; vealers, about steady; most cutters cows, \$6.00@7.00 as week closed; most fat grass cows, \$7.75@9.50, only grainfed specialties selling above \$11.00.

**HOGS**—Shipping orders showed moderate increases, and prices worked upward 10@15c by mid-week. Closing prices, 20@30c under high time. Big killers were bearish throughout the period, buying sparingly on the open market. Directs were in fairly liberal supply. Late top, \$11.10; a range of \$10.85@11.00 taking late bulk of the good and choice 150- to 250-lb. weights; packing sows in good demand; qualified light lights and pigs scarce, demand being fairly broad at near top prices.

**SHEEP**—Seasonal decline effective despite continued light supplies. Compared with one week ago: Fat lambs, 50@75c lower; yearlings and fat ewes,

steady. Tops for week: Range lambs, \$14.85; native, \$14.50; yearlings, \$12.15; fat ewes, \$6.50. Bulks: Range lambs, \$14.00@14.50; natives, \$14.00@14.25; yearlings, \$11.50@12.00; fat ewes, \$6.00@6.50; bulk 60 to 65 lbs., \$13.35@13.60; 69 to 74 lbs., \$12.50@12.75.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., June 27, 1929.

**CATTLE**—An unsettled and lower dressed meat market in the east, coupled with an increased supply of grass fat offerings, reflected a weaker undertone in the market, and values on practically all classes were reduced. Choice fed steers and yearlings closed at weak to 25c lower levels, while other fed offerings are 25@50c off. Grass fat steers were dull, and are 50@75c under a week ago. Choice heavy steers made \$15.25 for the week's top, and best yearlings went at \$15.00. Bulk of the fed arrivals ranged from \$12.50@14.50, while straight grassers brought \$9.50@10.50. Slaughter cows are unevenly 25@75c lower, those showing grass off most. Bulls are a big quarter lower, while vealers are 50c under last Thursday, with the late top at \$13.00.

**HOGS**—Closing prices on hogs show considerable unevenness. Weighty butchers, scaling 250 lb. and up, are fully steady with a week ago, while light and medium weights are generally 10@15c lower. Underweights lost some of their prestige of last week and are finishing at 15@25c lower rates. The late top rested at \$10.80 on 180- to 240-lb. weights, with all interests good buyers at the price. Packing grades held steady at \$9.00@9.75.

**SHEEP**—Fat lamb prices were reduced 50@75c during the week, with the extreme top at \$14.50, paid on Monday for choice Colorados. Best natives sold at \$14.00, with the bulk going from

\$13.75 down. Mature classes were scarce, and values are strong with a week ago. Best slaughter ewes went at \$6.50, with others at \$5.50@6.25.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, June 27, 1929.

**CATTLE**—Fed steers and yearlings were under price pressure all week, and compared with a week ago, all grades show declines. Generally the week's decline measures mostly 25@50c, with choice long feds showing the minimum loss. Some medium grade light steers and yearlings are quoted 50c lower, and closed slow at the decline. She stock and bulls are also 25@50c lower, and veals are weak to 50c lower. Choice weighty steers, averaging 1,473 lbs., established the week's top price of \$15.40. Choice 709-lb. heifers earned \$14.35.

**HOGS**—Outstanding feature at the local market has been the free movement of hogs for market. However, with light receipts toward the close of the period, the lower trend to prices was halted, and there was some reaction for the better. Comparisons Thursday with Thursday show values weak to 10c lower. Thursday's top was \$10.75.

**SHEEP**—With sharp declines enforced in the dressed lamb trade at eastern cities last week and early this week, the inquiry for lambs was narrow, and price trend lower, decline for the period figuring mostly 75c. Because of good dressing percentage and grading, fed yearlings have been a favor and show a touch of strength. Matured sheep reflect a 25@50c decline for the period. On Thursday, bulk of the slaughter range lambs cashed at \$13.75; natives, \$13.25@13.50; fed clipped lambs, \$13.75; fed yearlings, \$11.50@12.15; range yearlings, \$10.00@10.50; slaughter ewes, \$5.00@6.25.

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## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., June 27, 1929.

**CATTLE**—Following last week's seasonal decline in values, which affected most classes, killers kept hammering away this week until all found a lower level. Good to choice steers and mixed yearlings and heifers closed 25@50c under a week ago, with other native steers 50@75c lower, and medium fleshed heifers 75c@1.00 lower. Best western steers are 25@40c lower, the remainder 50@75c, and in spots, 1.00 lower. Cows are 50@75c lower; all cutters, 25c lower; bulls, 50c lower. Good and choice vealers slumped 75c, best yearlings, at \$15.00 averaged 955-lbs., while 656-lb. heifers landed \$14.60 as high. Top 1,186-lb. matured steers, scored \$14.35. Bulk of native steers made \$12.00@14.40; western steers, mostly Texans, \$10.00@11.60; fat heifers, \$13.00@14.00; medium fleshed kinds, \$11.50@12.50; cows, \$8.00@9.25; low cutters, \$5.75@6.50.

**HOGS**—Trade on light hogs has fluctuated considerably this week, with better grades selling as high as \$11.35 and as low as \$11.00. Compared with the average of last Thursday, light hogs, 10@15c lower, with weighty hogs in light supply and showing greater loss. Extreme top today was \$11.10. Bulk packing sows, \$9.75.

**SHEEP**—Better lambs finished steady for the period, but culls were hammered to a further 50c loss. Bulk of lambs sold today at \$13.50@13.75; practical top, \$14.00, with a few specialties up to \$14.50. Culls sold mostly at \$8.50.

## ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., June 26, 1929.

**CATTLE**—Further realignment this week carried values another 25@50c lower on most lines of killing cattle. Choice yearlings reached \$14.25 today; mixed offerings, \$13.85; bulk all grain feds, \$13.00@13.75; inbetween and grassy stock, \$11.00@12.50. She stock dropped to a \$7.50@9.00 bulk for cows; heifers, \$10.00@11.50; cutters, \$6.00@7.00; bulls, \$8.75@9.25; vealers selling mostly at \$14.00.

**HOGS**—Hog values worked 20@25c lower, desirable light and medium-weight butchers selling largely at \$10.50@10.65; heavy weights, \$10.00@10.25. Packing sows bulked at \$9.25, pigs holding at \$11.00.

**SHEEP**—Downturns on lambs figured fully \$1.50 under a week earlier, desirable natives selling at \$13.00 and yearlings from \$11.00 down, looking 50c lower. Ewes were unchanged, holding at \$5.00@6.00.

## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., June 27, 1929.

**CATTLE**—Choice steers and yearlings continued scarce and held close to the session's high levels, while less attractive offerings finished unevenly 25@50c lower. Choice heavy beefs topped at \$15.30; numerous loads brought \$15.00@15.25; mixed yearlings stopped at \$14.75, and \$13.25@15.00 took the bulk of steers and yearlings. Strictly dry-lot cows and heifers were

little changed, but others suffered 25@50c declines. Choice heifers topped at \$14.40, and beef cows bulked at \$8.50@10.50. Bulls ruled 25c lower, and medium grades went at \$8.75@9.25 mostly. Vealers held firm, and the practical top stood at \$14.50.

**HOGS**—Butcher prices ruled 10@20c lower, and packing sows held steady. Desirable 170- to 260-lb. weights bulked late at \$10.40@10.65, the latter price the top. Most 270- to 350-lb. butchers turned at \$10.10@10.35, and packing sows cashed largely at \$9.35@9.75, with smooth lights up to \$9.85.

**SHEEP**—Fat lamb declines continued, and losses of 75c to 85c occurred. The late top stood at \$13.75, with very little grading choice below \$13.50. Yearlings were scarce. Fat ewes ruled steady to 25c off and topped at \$6.50.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended May 30, 1929, with comparisons:

BUTCHER STEERS.  
1,000-1,500 lbs.

	Week ended May 30, 1929.	Prev. week.	Same week, 1928.
Toronto	\$12.75	\$12.25	\$11.75
Montreal	12.25	12.00	11.50
Winnipeg	11.50	11.25	11.00
Calgary	11.50	11.50	9.60
Edmonton	11.00	11.00	10.00
Prince Albert	10.50	10.50	9.50
Moose Jaw	10.75	10.50	10.00
Saskatoon	10.50	10.75	9.25

## VEAL CALVES.

	Week ended May 30, 1929.	Prev. week.	Same week, 1928.
Toronto	\$15.50	\$15.75	\$14.00
Montreal	12.50	13.00	12.00
Winnipeg	13.00	14.00	12.00
Calgary	13.00	13.00	12.50
Edmonton	11.00	11.00	11.00
Prince Albert	11.00	11.00	11.00
Moose Jaw	12.00	12.00	11.00
Saskatoon	11.00	11.00	10.00

## SELECT BACON HOGS.

	Week ended May 30, 1929.	Prev. week.	Same week, 1928.
Toronto	\$13.75	\$13.75	\$12.75
Montreal	13.75	13.75	12.50
Winnipeg	12.50	12.75	11.35
Calgary	12.50	12.75	12.50
Edmonton	12.50	12.75	11.25
Prince Albert	12.50	12.75	11.35
Moose Jaw	12.40	12.65	11.25
Saskatoon	12.55	12.55	11.20

## GOOD LAMBS.

	Week ended June 22, 1929.	Prev. week.	Same week, 1928.
Toronto	\$18.50	\$20.00	\$18.50
Montreal	20.00	20.00	18.00
Winnipeg	17.00	17.00	16.00
Calgary	12.50	12.50	11.00
Edmonton	17.00	17.00	16.00
Prince Albert	17.00	17.00	11.00
Saskatoon	17.00	17.00	11.00

## RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets, week ended June 22, 1929, with comparisons:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 22	199,000	563,000	228,000
Previous week	181,000	640,000	285,000
1928	199,000	606,000	198,000
1927	207,000	640,000	250,000
1926	253,000	562,000	298,000
1925	196,000	636,000	222,000

At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended June 22	146,000	426,000	150,000
Previous week	130,000	475,000	198,000
1928	145,000	462,000	139,000
1927	159,000	496,000	176,000
1926	205,000	421,000	198,000
1925	135,000	500,000	146,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended June 22	146,000	426,000	150,000
Previous week	130,000	475,000	198,000
1928	145,000	462,000	139,000
1927	159,000	496,000	176,000
1926	205,000	421,000	198,000
1925	135,000	500,000	146,000

## U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at seven centers during the week ended Friday, June 21, 1929:

	Wk. ended June 21, 1929.	Prev. week.	Cor. wk., 1928.
Chicago	120,891	137,348	124,583
Kansas City, Kans.	65,810	72,035	59,377
Omaha	46,300	57,239	41,448
*St. Louis	60,150	59,748	53,099
Sioux City	25,152	29,852	28,011
St. Paul	41,866	36,779	39,347
New York City	21,754	28,705	27,866

\*Includes East St. Louis, Ill.

## CANADA INSPECTED SLAUGHTER.

Government inspected slaughters of livestock in Canada during May, 1929, as reported by the Dominion Live Stock Branch, with comparisons:

	May, 1929.	May, 1928.	5 mos. ended May 1929.	5 mos. ended May 1928.
Cattle	49,635	54,922	245,970	240,279
Calves	60,552	68,335	171,047	186,218
Hogs	187,493	218,751	1,067,438	1,206,586
Sheep	16,837	10,776	113,193	93,900

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## RECEIPTS AT CENTERS

SATURDAY, JUNE 22, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	400	3,000	2,000
Kansas City	500	2,000	...
Omaha	200	5,000	...
St. Louis	250	5,000	100
St. Joseph	50	2,000	500
Sioux City	200	3,500	100
St. Paul	200	1,100	100
Oklahoma City	200	500	...
Fort Worth	150	200	...
Milwaukee	200	2,400	300
Denver	...	200	3,900
Louisville	100	1,500	1,000
Wichita	100	1,400	100
Indianapolis	100	2,000	100
Pittsburgh	100	900	100
Cincinnati	200	700	300
Buffalo	100	500	200
Cleveland	100	600	100
Nashville	100	1,000	900
Toronto	500	200	100

MONDAY, JUNE 24, 1929.

Chicago	18,000	45,000	11,000
Kansas City	14,000	12,000	6,000
Omaha	9,000	14,500	7,500
St. Louis	5,500	33,500	4,500
St. Joseph	2,700	8,000	2,500
Sioux City	5,300	7,500	1,000
St. Paul	5,500	11,500	500
Oklahoma City	800	1,000	...
Fort Worth	5,600	1,100	3,000
Milwaukee	400	3,000	100
Denver	1,800	1,000	4,500
Louisville	700	1,100	4,000
Wichita	...	1,300	800
Indianapolis	600	5,000	400
Pittsburgh	700	2,000	2,500
Cincinnati	1,200	3,600	300
Buffalo	2,000	6,000	1,000
Cleveland	400	4,000	900
Nashville	800	1,400	3,100
Toronto	300	500	500

TUESDAY, JUNE 25, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	5,500	20,000	4,000
Kansas City	6,000	12,000	4,000
Omaha	7,000	14,500	8,500
St. Louis	6,500	17,000	4,500
St. Joseph	1,700	8,500	3,000
Sioux City	3,500	10,000	1,000
St. Paul	1,800	5,000	200
Oklahoma City	1,000	1,500	...
Fort Worth	3,000	1,200	2,000
Milwaukee	800	3,000	200
Denver	800	1,700	...
Louisville	300	1,200	2,500
Wichita	300	3,300	400
Indianapolis	1,100	10,000	800
Pittsburgh	100	500	300
Cincinnati	300	2,700	1,100
Buffalo	100	700	400
Cleveland	200	800	400
Nashville	500	1,500	2,700
Toronto	1,900	900	600

WEDNESDAY, JUNE 26, 1929.

Chicago	6,500	19,000	12,000
Kansas City	5,500	11,000	7,000
Omaha	5,500	18,000	7,000
St. Louis	3,200	15,500	3,500
St. Joseph	2,300	12,000	4,500
Sioux City	3,500	9,500	500
St. Paul	2,500	10,000	500
Oklahoma City	1,100	1,800	100
Fort Worth	4,500	1,000	2,500
Milwaukee	1,000	1,000	100
Denver	300	500	700
Louisville	500	800	2,800
Wichita	400	3,300	400
Indianapolis	1,000	8,000	700
Pittsburgh	...	2,300	800
Cincinnati	400	2,300	700
Buffalo	200	1,900	400
Cleveland	300	1,800	700
Nashville	400	1,300	3,200
Toronto	1,300	1,000	900

THURSDAY, JUNE 27, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	27,000	7,000
Kansas City	1,500	8,000	5,000
Omaha	2,000	9,500	5,000
St. Louis	1,800	13,500	3,200
St. Joseph	600	5,000	4,000
Sioux City	1,000	5,000	100
St. Paul	2,500	6,500	2,300
Oklahoma City	500	900	...
Fort Worth	3,500	1,000	500
Milwaukee	800	4,200	200
Denver	200	1,800	...
Louisville	300	800	1,700
Wichita	400	2,900	300
Indianapolis	800	5,000	800
Pittsburgh	...	1,100	300
Cincinnati	600	2,900	1,300
Buffalo	100	1,400	100
Cleveland	300	1,400	100
Nashville	500	1,200	1,300
Toronto	200	200	100

FRIDAY, JUNE 28, 1929.

Chicago	1,500	12,000	7,000
Kansas City	700	4,000	1,000
Omaha	700	10,000	2,500
St. Louis	800	10,000	2,500
St. Joseph	300	3,000	2,500
Sioux City	1,500	9,000	500
Oklahoma City	1,700	7,000	300
Fort Worth	800	1,200	...
Milwaukee	1,500	1,000	1,000
Denver	200	4,000	100
Wichita	100	1,900	2,100
Indianapolis	400	5,000	800
Pittsburgh	...	900	100
Cincinnati	1,200	3,000	1,000
Buffalo	700	2,100	300
Cleveland	400	1,300	400

## SLAUGHTER REPORTS

Special reports to The National Provisioner showing livestock slaughtered at 15 centers for the week ended June 22, 1929, with comparisons:

## CATTLE.

	Week ended, June 22, 1929.	Prev. week, 1929.	Cor. week, 1928.
Chicago	19,495	17,681	22,335
Kansas City	16,698	14,658	18,132
Omaha	19,397	18,318	17,610
St. Louis	8,977	6,688	11,096
St. Joseph	6,102	5,329	6,221
Sioux City	7,915	8,230	8,828
Wichita	2,485	2,097	1,904
Fort Worth	7,540	5,452	7,006
Philadelphia	1,344	1,477	2,132
Indianapolis	1,603	1,211	1,238
Omaha	8,939	8,069	10,813
New York & Jersey City	4,931	4,573	4,405
Oklahoma City	3,710	2,977	3,108
Cincinnati	2,342	2,183	...
Denver	...	...	...
Total	112,422	101,637	116,011

## HOGS.

Chicago	120,601	137,348	124,583
Kansas City	30,121	34,189	26,230
Omaha	44,338	56,520	40,002
St. Louis	28,423	28,146	27,167
St. Joseph	21,763	24,282	25,094
Sioux City	23,988	30,774	25,000
Wichita	9,603	11,807	10,000
Fort Worth	5,063	6,936	8,708
Philadelphia	12,166	16,316	14,190
Indianapolis	21,511	24,381	16,671
Boston	14,998	15,443	14,980
New York & Jersey City	20,729	41,481	44,837
Oklahoma City	5,805	5,455	5,800
Cincinnati	20,568	20,924	18,446
Denver	5,863	6,993	...
Total	394,233	463,028	400,551

## SHEEP.

Chicago	41,162	50,105	29,600
Kansas City	26,352	27,102	25,230
Omaha	22,580	37,879	22,854
St. Louis	19,063	15,988	12,877
St. Joseph	18,382	20,704	19,000
Sioux City	1,835	8,309	...
Wichita	2,654	2,708	1,357
Fort Worth	9,936	16,336	6,900
Philadelphia	4,066	5,550	3,112
Indianapolis	1,150	1,162	700
Boston	4,762	3,335	3,335
New York & Jersey City	53,816	56,531	43,300
Oklahoma City	850	4,437	110
Cincinnati	1,979	2,437	850
Denver	2,127	5,432	...
Total	209,583	285,954	171,771

## SLAUGHTERS AT LOS ANGELES.

Slaughters of livestock at Los Angeles, Calif., during May, 1929, as reported by the federal-state livestock market service, with comparisons, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
May, 1929	26,404	12,715	58,476	64,000
May, 1928	24,326	12,408	53,314	60,000
May, 1927	24,029	11,214	48,016	61,000

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, June 27, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or cilly hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	\$10.40@10.85	\$10.30@10.85	\$ 9.90@10.80	\$10.10@10.75	\$10.00@10.65
Med. wt. (200-250 lbs.) med.-ch.	10.60@11.05	10.65@11.10	10.35@10.75	10.40@10.80	10.40@10.75
Lt. wt. (180-200 lbs.) com.-ch.	10.50@11.10	10.65@11.10	10.25@10.75	10.35@10.80	10.60@10.75
Lt. wt. (150-180 lbs.) com.-ch.	10.25@11.05	10.50@11.05	9.75@10.60	10.00@10.75	10.50@10.75
Packing sows, smooth and rough	9.00@ 9.90	9.25@ 9.85	8.85@ 9.90	8.75@ 9.85	9.25@ 9.85
Sitr. pigs (150 lbs. down) med.-ch	10.00@11.00	10.00@11.00	.....	9.90@11.00	10.75@11.25
Av. cost & wt., Wed. pigs excl.	10.59-232 lb.	10.84-224 lb.	10.22-256 lb.	10.57-234 lb.	9.84-232 lb.
SLAUGHTER CATTLE AND CALVES:					
STEERS (1,500 LBS. UP):					
Good-ch	14.00@15.65	.....	13.50@15.10	.....	.....
STEERS (1,300-1,500 LBS.):					
Choice	14.90@15.65	14.75@15.25	14.25@15.25	14.00@15.25	13.65@14.90
Good	13.90@15.00	13.75@14.75	13.50@14.25	13.00@14.00	12.75@13.65
STEERS (1,100-1,300 LBS.):					
Choice	14.90@15.65	14.75@15.25	14.25@15.25	14.00@15.25	13.60@15.00
Good	13.90@14.90	13.75@14.75	13.50@14.25	13.00@14.00	12.85@13.60
STEERS (950-1,100 LBS.):					
Choice	14.75@15.60	14.75@15.25	14.25@15.25	13.75@15.25	13.60@15.00
Good	13.25@14.75	13.50@14.75	13.25@14.25	12.50@14.00	12.85@13.60
STEERS (800 LBS. UP):					
Medium	12.25@13.50	11.25@13.75	12.00@13.25	11.25@13.00	11.75@12.85
Common	10.25@12.25	9.50@11.25	10.00@12.00	9.00@11.25	9.75@11.75
STEERS (FEED CALVES AND YEARLINGS (750-950 LBS.):					
Choice	14.50@15.50	14.50@15.25	14.00@15.25	13.75@15.00	13.60@15.00
Good	13.25@14.50	13.25@14.50	13.00@14.00	12.50@13.75	12.75@13.60
HEIFERS (850 LBS. DOWN):					
Choice	14.00@14.75	14.00@14.75	13.25@14.25	13.25@14.50	13.25@14.25
Good	13.25@14.00	12.75@14.00	12.00@13.25	11.75@13.50	11.75@13.25
Common-med.	9.50@13.00	9.25@12.75	9.00@12.00	8.25@12.00	8.50@11.75
HEIFERS (850 LBS. UP):					
Choice	12.00@14.50	12.00@14.50	11.75@13.75	11.75@14.00	11.50@13.25
Good	10.50@14.00	10.75@13.75	10.50@12.75	10.50@13.25	10.25@12.25
Medium	9.00@13.00	9.00@12.25	9.00@11.50	9.00@11.75	9.25@11.00
COWS:					
Choice	10.50@12.00	10.50@11.75	10.50@11.50	10.25@11.50	9.75@11.75
Good	8.75@10.50	9.25@10.50	8.75@10.50	8.50@10.25	8.75@ 9.75
Common-med.	7.25@ 8.75	7.50@ 9.25	7.75@ 8.75	6.75@ 8.50	7.25@ 8.75
Low cutter and cutter	5.75@ 7.25	5.25@ 7.50	6.00@ 7.75	5.50@ 6.75	5.50@ 7.25
BULLS (YEARLINGS EXO.):					
Beef, good-ch.	10.15@11.50	9.25@10.50	9.50@10.75	9.00@10.25	9.25@10.00
Cutter-med.	8.00@10.15	7.00@ 9.25	7.50@ 9.50	7.00@ 9.00	7.75@ 9.25
CALVES (500 LBS. DOWN):					
Medium-ch.	10.50@13.00	9.50@13.00	10.00@13.00	8.50@12.50	9.00@12.00
Cull-common	7.50@10.50	6.50@ 9.50	6.50@10.00	6.00@ 8.50	7.50@ 9.00
WEALERS (MILK-FED):					
Good-ch	13.00@15.75	12.75@14.25	12.50@15.00	10.00@13.00	12.00@14.50
Medium	11.00@13.00	10.25@12.75	10.00@12.50	8.50@10.00	10.00@12.00
Cull-common	8.00@11.00	6.00@10.25	7.00@10.00	6.00@ 8.50	7.50@10.00
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down)	13.75@14.65	13.25@14.00	13.50@13.75	12.75@14.00	13.00@14.00
Lambs (92 lbs. down)	12.25@13.75	11.75@13.25	12.25@13.50	11.50@12.75	12.00@13.00
Lambs (all weights)	9.50@12.25	8.25@11.75	9.75@12.25	8.50@11.50	10.00@12.00
Yearling wethers (150 lbs. down) medium-chole.					
Good	8.00@12.25	8.75@11.75	8.00@12.15	8.25@11.35	8.50@ 9.75
Ewes (120 lbs. down) med.-ch.	5.50@ 6.75	4.75@ 6.00	5.50@ 6.25	5.00@ 6.50	5.00@ 6.50
Ewes (120-150 lbs.) med.-ch.	5.50@ 6.50	4.75@ 6.00	5.50@ 6.00	5.00@ 6.50	5.00@ 6.50
Ewes (all weights) cull-com.	2.50@ 5.50	1.50@ 4.75	1.50@ 5.50	1.75@ 5.00	1.75@ 5.00

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 22, 1929, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,723	3,280	16,933
Swift & Co.	4,515	3,309	15,074
Morris & Co.	2,050	1,816	2,907
Wilson & Co.	4,688	3,991	6,248
Anglo-Amer. Prov. Co.	934	1,569	.....
G. H. Hammond Co.	1,794	1,428	.....
Libby, McNeill & Libby.	802	.....	.....
Brennan Packing Co.	7,094	hogs; Independent	.....
Packing Co.	1,555	hogs; Boyd, Latham & Co.	.....
1,620	hogs; Western Packing & Provision Co.	.....	.....
7,721	hogs; Agar Packing Co., 5,580 hogs; others,	.....	.....
25,873	hogs.	.....	.....
Totals:	Cattle, 19,405; calves, 6,201; hogs,	.....	.....
64,016; sheep, 41,162.	.....	.....	.....

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,414	687	5,356	5,610
Cudahy Pkg. Co.	2,251	945	4,239	6,437
Powder Straub Co.	622	.....	.....	.....
Morris & Co.	1,700	632	2,561	2,175
Swift & Co.	3,234	946	11,476	6,232
Wilson & Co.	2,416	347	4,863	5,757
Others	888	98	1,626	121
Total	13,615	3,354	30,121	26,352

## OMAHA.

	Cattle and	Calves.	Hogs.	Sheep.
Armour and Co.	6,192	10,343	5,856	.....
Cudahy Pkg. Co.	3,887	10,555	6,787	.....
Dold Pkg. Co.	1,392	6,473	.....	.....
Morris & Co.	3,324	4,186	2,859	.....
Swift & Co.	5,067	8,478	8,233	.....
Eagle Pkg. Co.	15	.....	.....	.....
M. Glausburg	4	.....	.....	.....
Hoffman Bros.	52	.....	.....	.....
Mayerowich & Vail	24	.....	.....	.....
Omaha Pkg. Co.	51	.....	.....	.....
J. Rife Pkg. Co.	6	.....	.....	.....
J. Roth & Sons	80	.....	.....	.....
So. Omaha Pkg. Co.	39	.....	.....	.....
Lincoln Pkg. Co.	300	.....	.....	.....
Nagle Pkg. Co.	132	.....	.....	.....
Sinclair Pkg. Co.	276	.....	.....	.....
Wilson & Co.	601	.....	.....	.....
Others	.....	30,058	.....	.....
Total	21,569	70,093	23,805	.....

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,396	947	4,285	7,455
Swift & Co.	2,162	2,406	5,616	7,826
Morris & Co.	1,019	1,439	1,264	1,510
East Side Pkg. Co.	775	.....	2,549	.....
Amer. Pkg. Co.	162	189	1,681	601
Wilson & Co.	8,976	4,366	50,281	3,368
Others	.....	.....	.....	.....
Total	14,490	9,407	65,976	20,760

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,356	598	10,702	13,054
Armour and Co.	1,522	407	5,279	5,294
Morris & Co.	1,020	125	5,580	2,084
Others	3,138	14	.....	.....
Total	8,034	1,142	30,989	15,382

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,763	119	8,478	542
Armour and Co.	2,734	147	8,089	361
Swift & Co.	1,565	146	4,684	488
Smith Bros.	.....	.....	57	.....
Others	2,386	84	15,497	.....
Total	9,447	496	36,785	1,391

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,747	593	2,166	150
Wilson & Co.	1,766	620	2,374	230
Others	104	.....	409	.....
Total	3,617	1,213	4,949	380
Not including 101 cattle and 859 hogs bought direct.	.....	.....	.....	.....

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,000	447	5,212	2,457
Jacob Dold Co.	588	21	8,785	83
Fred W. Dold	49	.....	348	.....
Dann-Ostergaard	57	.....	.....	.....
Keefe-LeSturgeon	36	.....	.....	.....
Wichita D. B. Co.	21	.....	.....	.....
Others	738	.....	308	165
Total	2,485	468	9,003	2,654

Not including 10,474 hogs bought direct.

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,346	104	2,159	839
Armour and Co.	1,050	191	1,879	2,005
Blaney-Murphy	527	125	1,947	.....
Others	1,246	187	2,107	22
Total	4,178	607	8,092	2,866

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,850	3,090	14,415	1,325
Cudahy Pkg. Co.	397	1,145	.....	.....
Hertz Bros.	169	25	.....	.....
Swift & Co.	4,285	5,529	17,873	861
United Pkg. Co.	1,043	.....	.....	.....
Dakota Pkg. Co.	654	87	.....	.....
Others	711	57	8,044	.....
Total	10,109	10,533	40,082	2,186

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,594	4,182	10,522	572
United D. B. Co.	37	.....	.....	.....
R. Gums & Co.	94	46	.....	.....
Armour and Co.	450	2,040	.....	.....
N. Y. B. D. M. Co.	34	.....	.....	.....
Others	40	506	95	170
Total	2,615	6,780	10,617	742

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,331	1,579	13,759	1,997
Kingman & Co.	1,803	775	14,835	1,213
Armour and Co.	397	73	1,475	530
Ind'pls Abt. Co.	1,193	400	396	185
Hilgemeier Bros.	4	.....	1,368	.....
Brown Bros.	136	27	50	10
Schnusler Pkg. Co.	44	.....	283	.....
Riverview Pkg. Co.	19	.....	168	.....
Meyer Pkg. Co.	36	10	269	4
Ind. Prov. Co.	36	5	199	12
Maas Hartman Co.	28	5	.....	.....
Art Wabnitz	19	48	.....	73
Hoosier Abt. Co.	15	.....	.....	.....
Others	512	62	582	790
Total	5,321	2,984	33,384	4,814

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Ideal Pkg. Co.	.....	.....	594	.....
O. A. Freund	69	27	119	.....
S. W. Gall's Sons	.....	8	432	.....
J. Hilberg & Son	180	138	.....	.....
Gus Yuengling	180	.....	79	.....
E. Kahn's Sons Co.	332	205	971	294
Kroger G. & B. Co.	115	100	1,299	.....
Lohrey Pkg. Co.	4	.....	266	.....
H. H. Meyer Co.	.....	.....	851	.....
W. G. Rehn's Sons	100	72	.....	.....
A. Sander Pkg. Co.	18	.....	941	.....
J. Schachter's Sons	380	156	.....	.....
J. & P. Schroth Co.	23	.....	2,068	.....
J. Vogel & Son	10	6	392	.....
John F. Stegner	191	124	.....	70
J. B. Ireton	71	40	.....	.....
Foreign	196	644	3,084	4,889
Total	1,565	1,528	10,555	5,935

Not including 860 cattle, 424 calves, 11,745 hogs and 142 sheep bought direct.

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended June 22, 1929, with comparisons:

## CATTLE.

	Week ended, June 22.	Prev. week.	Cor.
Chicago	19,495	17,681	22,355
Kansas City	13,615	11,631	14,612
Omaha (incl. calves)	21,569	20,314	19,511
St. Louis	11,948	11,094	11,094
St. Joseph	8,034	6,996	6,700
Sioux City	9,447	10,416	10,384
Okla. City	3,617	3,183	3,155
Wichita	2,485	2,097	1,202
Denver	4,178	2,712	.....
St. Paul	10,109	8,636	17,887
Milwaukee	2,615	2,273	2,493
Indianapolis	5,321	4,682	4,839
Cincinnati	1,560	1,410	1,672
Total	116,535	103,669	115,684

## HOGS.

	Week ended, June 22.	Prev. week.	Cor.
Chicago	64,016	68,014	135,500
Kansas City	30,121	34,189	26,239
Omaha	70,093	72,307	71,582
St. Louis	65,976	74,432	27,165
St. Joseph	30,989	38,811	30,240
Sioux City	36,785	38,179	54,488
Okla. City	4,949	7,026	5,782
Wichita	9,003	11,807	17,228
Denver	8,092	8,818	.....
St. Paul	40,082	38,788	34,968
Milwaukee	10,617	13,086	6,182
Indianapolis	33,384	44,083	37,820
Cincinnati	10,555	4,598	19,376
Total	415,212	452,038	466,570

## SHEEP.

	Week ended, June 22.	Prev. week.	Cor.
Chicago	41,162	56,105	29,608
Kansas City	26,352	27,102	25,239
Omaha	23,805	38,029	24,837
St. Louis	20,760	17,609	12,862
St. Joseph	18,382	24,542	20,639
Sioux City	1,391	6,970	743
Okla. City	380	427	108
Wichita	2,654	2,708	1,267
Denver	2,866	8,818	.....
St. Paul	2,186	1,434	1,514
Milwaukee	742	940	574
Indianapolis	4,814	4,215	2,966
Cincinnati	5,935	5,492	709
Total	151,729	194,400	121,096

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 17	18,296	3,220	41,427	8,619
Tues., June 18	6,817	3,000	18,049	4,528
Wed., June 19	7,413	2,739	15,414	12,673
Thurs., June 20	6,421	2,363	23,240	12,556
Fri., June 21	1,785	558	15,715	6,304
Sat., June 22	400	200	8,500	2,000
This week	41,102	12,082	122,345	46,980
Previous week	38,093	12,063	143,976	65,275
Year ago	48,194	13,487	145,900	40,960
Two years ago	53,714	14,553	168,738	56,737
Total receipts for month and year to June 22, with comparisons:	.....	.....	.....	.....

	June 1929.	1928.	1929.	1928.
Cattle	125,831	161,515	1,061,152	1,144,848
Calves	35,156	47,463	886,962	424,385
Hogs	418,031	520,691	4,085,747	4,187,548
Sheep	175,876	186,049	1,667,979	1,625,231

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 17	5,002	23	7,386	619
Tues., June 18	1,247	40	5,474	407
Wed., June 19	2,107	41	1,916	315
Thurs., June 20	1,392	.....	2,534	1,854
Fri., June 21	835	14	4,262	987
Sat., June 22	100	.....	500	500
This week	10,683	118	20,072	4,742
Previous week	11,120	149	22,986	7,442
Year ago	15,167	167	45,160	11,660
Two years ago	16,498	119	41,393	6,690

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 22	\$14.55	\$10.85	\$ 5.85	\$14.95
Previous week	14.30	10.85	6.00	15.90
1928	15.90	10.25	6.00	16.10
1927	11.40	8.75	5.90	15.05
1926	9.70	14.15	5.90	15.90
1925	10.50	12.65	7.25	15.45
1924	9.40	7.15	4.80	14.90
Av., 1924-1928	\$11.00	\$10.60	\$ 5.95	\$15.50

## SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for

# Ice and Refrigeration

## REFRIGERATION NOTES.

G. C. Parker and C. C. Daniels, Hebronville, Tex., have incorporated the Hebronville Ice & Cold Storage Co. in that city.

The Marion Ice & Cold Storage Co., Marion, O., has been sold to the City Ice & Fuel Co., national ice company operators.

The New Jersey Ice & Cold Storage Corp. has been incorporated at Toms River, N. J., by Howard Ewart, with capital of 60,000 shares of common stock.

The Community Ice & Cold Storage Co. has been incorporated at 921 Bergen ave., Jersey City, N. J., with capital of 12,000 shares of no-par value stock.

E. B. Thebaud of San Pedro, Calif., has applied to the San Pedro harbor commission for option on a harbor site on which he plans the erection of a \$35,000 cold and dry storage warehouse. It is intended that only cargoes originally shipped by water or about to be so shipped will be handled, avoiding competition with Los Angeles warehouses.

## SOFT PISTON RINGS.

A meat plant engineer writes to THE NATIONAL PROVISIONER to ask whether or not it is advisable to use soft metal rings in his ammonia compressor.

At one time there was some difference of opinion among engineers as to the advisability of installing rings of soft metal, but the consensus of opinion now is that rings of soft metal are an ultimate economy. There are certain precautions to be observed, however.

If dirt gets into the cylinder it is very liable to be picked up and retained by the rings. When this occurs the wear on the cylinder is increased and sometimes the cylinder is scored.

In all cases, care should be exercised to see that the cylinder gets the proper lubrication, and that the compressor does not run on liquid ammonia.

One formula for soft rings has been given as follows: Fifty per cent lead and fifty per cent copper. This alloy is soft but it does not become brittle and crack.

## DRY ICE REFRIGERATION.

(Continued from page 22.)

will evaporate to produce about 9 cubic feet of gas when warmed to ordinary atmospheric temperatures.

### What This Refrigerant Does.

The economic soundness of the product as a commercial refrigerant assures its use in constantly increasing quantities. This economic soundness is borne out by the fact that manufacturers properly employing it in their operations continue to increase its ap-

plication to their refrigeration needs at astounding savings in refrigeration costs.

Greatly increased shipping radius is obtained by using solid carbon dioxide, with increased pay product loads and decreased dead load occasioned by conventional refrigerants.

Clean, dry platforms and delivery equipment, with no unsightly sloppy containers, are now possible. Solid CO<sub>2</sub> eliminates the necessity for excessive depreciation of expensive equipment. Truck bodies and chassis are not damaged, as is the case with water ice.

Wooden containers remain clean. In a great many cases light, paper, non-returnable containers may be used, instead of boxes and barrels.

### Delivery Economies Possible.

Several manufacturers have eliminated heavy delivery trucks, and have substituted lighter vehicles for faster and more economical delivery of small orders to homes, hotels, dealers and restaurants.

Special truck bodies have been designed and save practically all the carrying capacity for the pay load.

The very low temperature of solid CO<sub>2</sub> and the factor of safety which this introduces into refrigeration make it possible for a car to carry as much as 50 per cent more perishable freight than its present accustomed load.

### Used in Paper Containers.

The evaporation of solid CO<sub>2</sub> into a dry gas not only makes feasible its use in paper or cardboard containers for small lot shipments without the necessity for the return of containers, but for carlot freight it also reduces the maintenance cost on refrigeration car equipment.

The depreciation of refrigerator cars in service is very rapid, largely because of the moist cold supplied by water ice. There is also the possibility of drip pipes becoming clogged and water collecting around the cargo, resulting in expensive damage.

The trend of a large number of perishable food industries is definitely toward packaging as a means for conveniently broadening their markets to meet the challenge of the new competition between industries.

### An Advantage in Packaging.

In order to deliver with dispatch the packages of merchandise, many of which are expensively wrapped, and to place them in the hands of retailers in a salable condition, a dry sanitary refrigerant such as solid carbon dioxide is required. Moisture in many cases renders a package unsightly and the contents unwholesome.

Seasonal variations which are considerable in many industries can be narrowed by increasing the radius of delivery into the distant localities where spring, summer, autumn and winter differ. Such expansion, which is made possible by the use of solid carbon dioxide, should help a great deal in

steadying the business of the manufacturer seeking a wider market.

The introduction of modern packing plants, cold storage, refrigerator cars, fast freight, express shipments and solid CO<sub>2</sub> came in rapid succession.

These improvements have been closely followed by a complete revolution in the system of exchanging the goods and services of one community for those of another, bringing them closer together and constantly reducing the hardships of seasonal or periodic breakdowns in the supply and prices of the perishable necessities of life.

### Wider Range of Distribution.

The majority of such perishables demand preservation through some process of refrigeration. In other words the wider range of distributing products can simplify the problem by maintaining an even supply for and demand from all, reducing waste and community suffering all over the United States.

Another saving that cannot be overlooked, which may be brought about by the commercial adoption of solid carbon dioxide as a distribution refrigerant, is that wider distribution results in quantity production with lower prices for the product, and further accelerates the exchange of goods and services of one for the goods and services of the other.

Thus the increased production resulting will constantly tend toward greater quantities and cheapening of the cost of the product to the consumer, and will serve to break down the boundaries of competition.

Shipments of perishables in bulk are just as practical as are the smaller less than carlot consignments. Savings in wasted space are astounding. The increased effectiveness of a more compact refrigerant in many cases saves more than the refrigerant costs.

### Cost of Solid Carbon Dioxide.

What does this refrigerant cost?

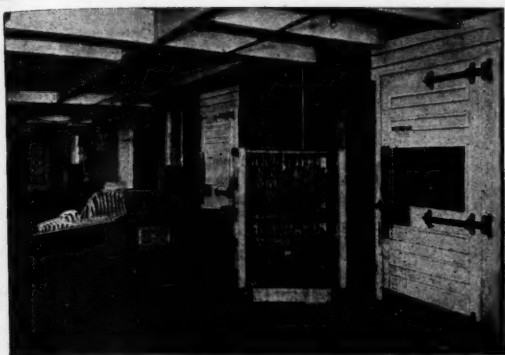
This question cannot be answered until comparable bases of comparison are established, but the retail price of solid carbon dioxide at five cents per pound has been proven more economical in many instances than water ice which costs about one-half cent per pound, with the added advantage of solid carbon dioxide being absolutely dry and without the wet, unsanitary conditions attending the use of water ice.

Solid carbon dioxide "subliming," or changing from its solid to its gaseous state at 0 deg. C., absorbs about twice as much heat as water ice absorbs in changing from the solid to the liquid state.

It lasts much longer than water ice, due to the fact that it surrounds itself with a protecting film of cold gas.

Most foods exposed in an atmosphere of pure carbon dioxide are not affected in any way—in fact, fresh meats evidence a slightly preservative effect, with the freshness of the meat being retained and its color and texture more pleasing to the eye than under other methods of refrigeration.

Shrinkage of the product, another thorn in the side of the meat packer, is also materially retarded. Savings of



## 1500 CARCASSES A DAY go through these doors

The busy Pittsburgh Provision & Packing Co. plant, handling 1500 carcasses a day, depends on 34 Jamison units to guard its cold storage rooms. Our catalog tells you why.

Jamison Cold Storage Door Co.  
Hagerstown, Md. U. S. A.



# Jamison

## Cold Storage Doors

wasted meats, due to the fact that many shipments now have to be trimmed before sale, can be curtailed by the use of this new refrigerant.

### Savings in Shrinkage.

While solid carbon dioxide offers one of the most economical methods for the refrigeration of perishables, this does not mean that it will quickly supplant other methods now in use.

Just as mechanical refrigeration was an improvement over the old ice and salt method in many operations, so is solid carbon dioxide often an improvement over mechanical refrigeration.

And, rather than offering a hazard which aggressively attacks the conventional methods, solid carbon dioxide assists in many cases in more conveniently and economically extending refrigeration facilities, thereby improving conditions through extended markets.

### Use in Ice Cream Industry.

The meat industry has observed with interest the experiments and uses of the product by the ice cream industry. It would seem that many operations in the ice cream industry to which solid carbon dioxide has been adapted are applicable to the meat field.

The manufacture and distribution of solid carbon dioxide has passed the experimental stage. It is now a commercial reality, and the availability of a supply of this product will be governed by locality demand and use.

The company offering the most substantial indication of constructive assistance, expressed in terms of service, should make possible for the meat industry one of the greatest economies it has ever been permitted to enjoy.

[Later articles in this series will discuss specific uses of this new refrigerant in the meat industry.]

### CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended June 22, 1929, were 4,141,000 lbs.; previous week, 3,820,000 lbs.; same week last year, 3,219,000 lbs.; from January 1 to June 22 this year, 97,487,000 lbs.; same period a year ago, 111,233,000 lbs.

Shipments of hides from Chicago for the week ended June 22, 1929, were 4,840,000 lbs.; previous week, 4,652,000 lbs.; same week last year, 3,544,000 lbs.; from January 1 to June 22 this year, 107,250,000 lbs.; same period a year ago, 113,821,000 lbs.



## Wirfs PATENTED "AIRTITE" GASKET

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"Not a Green Sheet  
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## JOHN H. BURNS CO., Broker

Export **Packing House Products** Domestic  
407 Produce Exchange, New York City  
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## W. J. Lake & Company, Inc.

Brokers, Importers and Exporters for the  
Pacific Coast Market  
Provisions, Fats, Oils and all By-Products  
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Beef, Provisions, Packing House Products,  
Tallow, Greases, Fertilizer Materials, Bone  
Materials, Animal Feeds, Whale Guano  
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We trade in Domestic, Canadian, European,  
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American products on  
brokerage basis.

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**BOSTON, MASS.**

**Drovers and Mechanics**  
Bank Building,  
**BALTIMORE, MD.**

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

# Chicago Section

E. C. Fox, head of Wm. Davies Co., Ltd., Toronto, Canada, was a visitor in the city a few days ago.

J. R. Stevenson of the E. G. James Co., Chicago, brokers, is vacationing in Colorado for several weeks.

Charles H. Knight, vice-president, Louisville Provision Co., Louisville, Ky., spent a day or two in Chicago this week.

James G. Cownie, export authority for the Jacob Dold Packing Co., Buffalo, N. Y., was in Chicago for a day or two this week.

Isaac Powers, vice-president and general manager, Home Packing & Ice Co., Terre Haute, Ind., spent last Wednesday in the city.

John A. Hawkinson of Nashville, Tenn., well-known authority in the meat packing industry, spent several days in Chicago this week.

G. D. Fitch, hide sales department, Wilson & Co., Chicago, has returned to his desk after suffering a severe attack of pleurisy last week.

Packers' purchases of livestock at Chicago for the first four days of this week total 17,286 cattle, 5,218 calves, 56,652 hogs and 28,636 sheep.

Provision shipments from Chicago for the week ended June 22, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1928.
Cured meats, lbs.	23,697,000	24,079,000	18,156,000
Fresh meats, lbs.	35,523,000	40,701,000	33,700,000
Lard, lbs.	6,077,000	6,241,000	3,888,000

Howard C. Greer, director of the Department of Organization and Accounting, Institute of American Meat Packers, addressed the National Association of Cost Accountants on Wednesday, June 19, at West Baden Springs, Ind.

Viscount Akira Toki, of Tokio, Japan, who is a member of the Japanese house of peers, was a caller at the office of THE NATIONAL PROVISIONER this week. He is on a mission for his government to this country, studying both wholesale and retail food distribution methods.

Among packers in Chicago the past week were F. S. Snyder, president, Batchelder & Snyder Co., Boston, Mass., and chairman of the board of the Institute of American Meat Packers; L. E. Dennig, president, St. Louis Independent Packing Co., St. Louis, a director of the Institute; Jay C. Hormel, vice-president of Geo. A. Hormel & Co., Austin, Minn.; and Chester G. Newcomb of the Lake Erie Provision Co., Cleveland, O., vice-chairman of the Institute.

How much hair does the average hog carcass yield? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

## PACKERS SEE A GOOD YEAR.

Confidence in a good export business for the balance of the year was expressed by James G. Cownie of the Jacob Dold Packing Co., Buffalo, N. Y., on his visit to Chicago during the week. "Our export business has been excellent," Mr. Cownie said, "and prices are good."

Pointing to the fact that European hog supplies were short and that hogs at most Continental points were bringing 16c and over, Mr. Cownie believed that the demand for American pork products would grow stronger.

"I confidently expect the industry to make a good showing for the year in spite of the rather difficult time experienced in the past sixty days," he said.

## WILL STUDY HAM CANNING.

H. J. Mayer, of H. J. Mayer & Sons, Chicago, Ill., pioneer manufacturers of sausage and ready-to-serve meat seasonings, left recently for an extended business trip in Europe.

Among other things, it is Mr. Mayer's intention to make a thorough study of ham canning methods as practiced in the leading ham canning plants abroad.

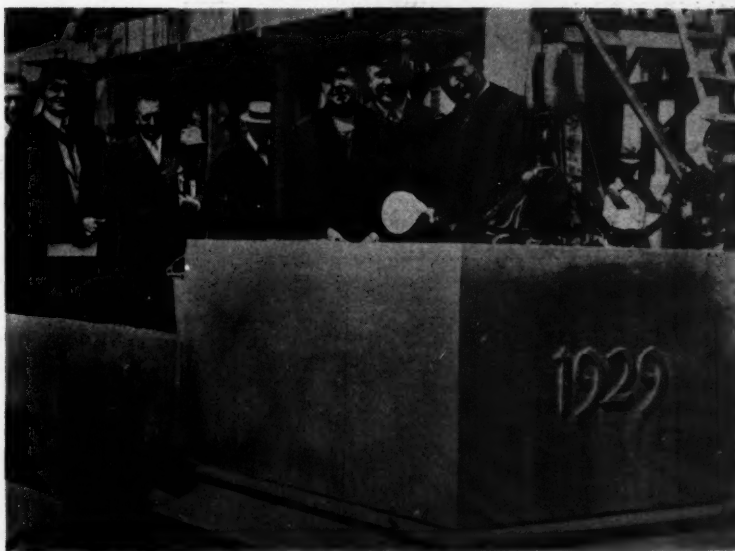
While considerable progress in ham canning has been made in this country and excellent products are being placed on the market, there are possibilities for gaining additional worth-while information in Europe, he believes, where the art has been practiced for many years and where much study has been given to methods and processes.

## HOOPER HEADS OWN CONCERN.

C. J. Hooper, for many years general manager of the Western Meat Co., San Francisco, and one of the leaders of the industry on the Pacific Coast, has been made president and general manager of the Metzger Packing Co., which is building a new packing plant at South San Francisco. This new enterprise adds another to the list of Pacific Coast packers, and retains in the ranks of packinghouse executives an aggressive and progressive figure in the trade. Mr. Hooper was for several years regional chairman for Northern California for the Institute of American Meat Packers.

## MERRITT IN SERVICE FIELD.

E. C. Merritt, former executive of the Indianapolis Abattoir Co. and the St. Louis Independent Packing Co., and former vice-president of the Institute of American Meat Packers, this week announced the establishment of the packinghouse brokerage firm of Merritt & Co., with offices at 546 Postal Telegraph Bldg., Chicago. He will have with him Tom Killilea, well-known packinghouse man, and will handle provisions and packinghouse products, as well as giving special service to packers and traders, which his 30 years of practical packinghouse experience and his wide acquaintance with trade conditions so well qualifies him to do. His mysterious partners, Phil O. Sophy and Riny Jingle, also will assist him in making friends.



## IT ISN'T OFTEN YOU SEE A PACKER IN CAP AND GOWN.

Laying the cornerstone of the "Bobs" Roberts Memorial Hospital for Children at the University of Chicago. The hospital was made possible through the gift of \$1,000,000 by Col. John Roberts of Roberts & Oake, Chicago, and Mrs. Roberts. Col. Roberts is on the right of the center group, behind the cornerstone, with Mrs. Roberts to his right, and Frederic Woodward, acting president of the University, between them.

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading, Thursday,  
June 27, 1929.

Regular Hams.	
Green.	S. P.
8-10 .....	22 1/2
10-12 .....	22 1/2
12-14 .....	22 1/2
14-16 .....	22 1/2
16-18 .....	22 1/2
18-20 .....	22 1/2
20-22 .....	22 1/2

## S. P. Boiling Hams.

H. Run.	
16-18 .....	22
18-20 .....	22
20-22 .....	22

## Skinned Hams.

Green.	
10-14 .....	23 1/2
14-16 .....	23 1/2
16-18 .....	23 1/2
18-20 .....	23 1/2
20-22 .....	21
22-24 .....	19 1/2
24-26 .....	18 1/2
26-28 .....	17 1/2
28-30 .....	17

## Picnics.

Green.	
4-6 .....	15
6-8 .....	14 1/2
8-10 .....	13 1/2
10-12 .....	13 1/2
12-14 .....	13 1/2

## Bellies.\*

Green.	
6-8 .....	20 1/2
8-10 .....	19
10-12 .....	18
12-14 .....	17 1/2
14-16 .....	16 1/2
16-18 .....	16 1/2

\*Square cut and seedless.

## D. S. Bellies.

Clear.	
14-16 .....	15 1/2
16-18 .....	15
18-20 .....	14 1/2
20-22 .....	14 1/2
22-24 .....	14 1/2
24-26 .....	14 1/2
26-28 .....	14 1/2
28-30 .....	14

## D. S. Fat Backs.

8-10 .....	11 1/2
10-12 .....	11 1/2
12-14 .....	12
14-16 .....	12 1/2
16-18 .....	13 1/2
18-20 .....	13 1/2
20-22 .....	13 1/2

## D. S. Rough Ribs.

45-50 .....	14
55-60 .....	13 1/2
65-70 .....	13 1/2
75-80 .....	13 1/2

## Other D. S. Meats.

Extra short clears.....	35-45
Extra short ribs.....	35-45
Regular plates.....	6-8
Clear plates.....	4-6
Jowl butts.....	9 1/2

## FUTURE PRICES.

SATURDAY, JUNE 22, 1929.

Open.	High.	Low.	Close.
LARD—			
June .....	11.87 1/2	11.85	11.80n
July .....	11.87 1/2	11.85	11.87 1/2=b
Sept. ....	12.25	12.20	12.25ax
Oct. ....	12.37 1/2	12.35	12.37 1/2
Dec. ....	12.37 1/2	12.35	12.35n
CLEAR BELLIES—			
July .....	15.05	15.05	14.70b
Sept. ....	15.05	15.02 1/2	15.05
Oct. ....	15.05	15.02 1/2	15.12 1/2=b
SHORT RIBS—			
July .....	13.25	13.25	13.25n
Sept. ....	13.60	13.60	13.60n

MONDAY, JUNE 24, 1929.

LARD—			
June .....	11.87 1/2	11.85	11.87 1/2b
July .....	11.90	11.85	11.90
Sept. ....	12.25	12.25	12.27 1/2
Oct. ....	12.37 1/2	12.45	12.42 1/2ax
Dec. ....	12.37 1/2	12.40	12.40n
CLEAR BELLIES—			
July .....	14.65	14.70	14.65
Sept. ....	15.05	15.07 1/2	15.02 1/2ax
Oct. ....	15.05	15.07 1/2	15.12 1/2n
SHORT RIBS—			
July .....	13.25	13.25	13.25b
Sept. ....	13.67 1/2	13.67 1/2	13.67 1/2b

TUESDAY, JUNE 25, 1929.

LARD—			
June .....	11.87 1/2	11.85	11.87 1/2n
July .....	11.87 1/2	11.85	11.92 1/2
Sept. ....	12.25	12.30	12.22 1/2ax
Oct. ....	12.40	12.45	12.35
Dec. ....	12.37 1/2	12.45	12.37 1/2
CLEAR BELLIES—			
July .....	14.57 1/2	14.62 1/2	14.57 1/2
Sept. ....	14.97 1/2	15.00	14.95
Oct. ....	15.12 1/2	15.12 1/2	15.10
SHORT RIBS—			
July .....	13.67 1/2	13.67 1/2	13.67 1/2ax
Sept. ....	13.97 1/2	13.97 1/2	13.97 1/2ax

WEDNESDAY, JUNE 26, 1929.

LARD—			
June .....	11.90	11.85	11.80n
July .....	11.90	11.85	11.85b
Sept. ....	12.27 1/2	12.27 1/2	12.22 1/2ax
Oct. ....	12.40	12.40	12.35
Dec. ....	12.50	12.50	12.42 1/2
CLEAR BELLIES—			
July .....	14.55	14.57 1/2	14.55
Sept. ....	14.95	14.95	14.82 1/2
Oct. ....	15.10	15.10	15.10
SHORT RIBS—			
July .....	13.65	13.65	13.60ax
Sept. ....	13.95	13.95	13.85ax

THURSDAY, JUNE 27, 1929.

LARD—			
June .....	11.82 1/2	11.80	11.77 1/2n
July .....	11.82 1/2	11.82 1/2	11.82 1/2ax
Sept. ....	12.17 1/2	12.15	12.17 1/2ax
Oct. ....	12.32 1/2	12.32 1/2	12.32 1/2ax
Dec. ....	12.37 1/2	12.37 1/2	12.37 1/2
CLEAR BELLIES—			
July .....	14.55	14.70	14.70
Sept. ....	14.95	15.00	14.95
Oct. ....	15.15	15.15	15.15
SHORT RIBS—			
July .....	13.40	13.40	13.40
Sept. ....	13.75	13.75	13.75

FRIDAY, JUNE 28, 1929.

LARD—			
June .....	11.87 1/2	11.80	11.82 1/2n
July .....	12.20	12.22 1/2	12.17 1/2
Sept. ....	12.35	12.37 1/2	12.32 1/2
Oct. ....	12.45	12.45	12.37 1/2
Dec. ....	12.45	12.37 1/2	12.37 1/2
CLEAR BELLIES—			
July .....	14.75	14.87 1/2	14.75
Sept. ....	15.05	15.20	15.17 1/2ax
Oct. ....	15.25	15.27 1/2	15.27 1/2b
SHORT RIBS—			
July .....	13.40	13.40	13.40n
Sept. ....	13.85	13.85	13.85b

Key: ax, asked; b, bid; n, nominal; = split.

## SALT SALESMEN MEET.

The New York City sales staff of the Diamond Crystal Salt Co. of Saint Clair, Mich., recently completed one of its most successful sales meetings, held

## CHICAGO RETAIL MEATS

## Beef.

Week ended,		Cor. wk. 1929.	
No. 1.	No. 2.	No. 1.	No. 2.
Rib roast, hvy. end.35	30	35	28
Rib roast, lt. end.45	35	28	20
Chuck roast.....32	27	21	26
Steaks, round.....45	40	25	45
Steaks, sirloin cut.50	40	28	40
Steaks, porterhouse.60	45	29	45
Steaks, flank.....28	25	18	25
Beef stew, chuck.....27	22	17	20
Corned briskets, boneless.....28	24	18	24
Corned plates.....20	18	10	12
Corned rump, bns.25	22	18	25

## Lamb.

Good.		Com.	
No. 1.	No. 2.	No. 1.	No. 2.
Hindquarters.....35	33	40	30
Legs.....36	34	42	30
Stews.....22	15	25	15
Chops, shoulder.....25	20	25	20
Chops, rib and loin.50	25	60	25

## Mutton.

Legs.....26	26	26	26
Stew.....14	10	10	10
Shoulders.....16	16	16	16
Chops, rib and loin.35	35	35	35

## Pork.

Loin, 8@10 av.....27	@28	25	@27
Loin, 10@12 av.....27	@28	25	@27
Loin, 12@14 av.....23	@24	20	@23
Loin, 14 and over.....22	@22	18	@22
Chops.....30	@30	26	@26
Shoulders.....18	@20	18	@18
Butts.....24	@26	24	@24
Spareribs.....16	@16	16	@16
Hocks.....12	@12	12	@12
Leaf lard, raw.....14	@14	14	@14

## Veal.

Hindquarters.....30	@35	32	@30
Forequarters.....20	@24	18	@24
Legs.....32	@32	32	@32
Breasts.....16	@22	14	@18
Shoulders.....20	@22	12	@24
Cutlets.....40	@40	40	@40
Rib and loin chops.....40	@40	40	@40

## Butchers' Offal.

Suet.....@ 4	@ 5 1/2
Shop fat.....@ 2 1/2	@ 3
Bone, per 100 lbs.....@50	@50
Calf skins.....@16	@22
Kips.....@16	@21
Deacons.....@12	@12

## CURING MATERIALS.

Bbls.		Sacks.	
No. 1.	No. 2.	No. 1.	No. 2.
Nitrite of soda, l. c. l. Chicago.....9%	9%	9%	9%
Saltpetre, less than 25 bbl. lots, f.o.b. New York:			
Dbl. refd. gran.....5%	5%	5%	5%
Small crystals.....7%	7%	7%	7%
Medium crystals.....7%	7%	7%	7%
Large crystals.....8%	8%	8%	8%
Dbl. refd. gran. nitrate of soda.....3%	3%	3%	3%
Boric acid, carloads, p.wd., bbls.....8%	8%	8%	8%
Crystals to powdered, in bbls., in 5-ton lots or more.....9 1/2%	9 1/2%	9 1/2%	9 1/2%
In bbls. in less than 5-ton lots.....9 1/2%	9 1/2%	9 1/2%	9 1/2%
Borax, carloads, powdered, in bbls. 5 in ton lots, gran. or pow., bbls.....5	5	5	5
Salt—			
Granulated, car lots, per ton, f.o.b. Chicago, bulk.....14.00	14.00	14.00	14.00
Medium, carlots, per ton, f.o.b. Chicago, bulk.....13.00	13.00	13.00	13.00
Rock, carlots, per ton, f.o.b. Chicago.....13.00	13.00	13.00	13.00
Sugar—			
Raw sugar, 96 basis, f.o.b. New Orleans.....@3.75	3.75	3.75	3.75
Second sugar, 90 basis.....@3.00	3.00	3.00	3.00
Syrup testing 63 and 65 combined sucrose and invert, New York.....@3.00	3.00	3.00	3.00
Standard gran. f.o.b. refiners (2%).....@4.00	4.00	4.00	4.00
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....@4.00	4.00	4.00	4.00
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....@4.00	4.00	4.00	4.00

at the Hotel Manger, New York. J. J. Le Clare, general sales and advertising manager, attended the session and outlined the company's plans and methods of merchandising and distribution. Mr. Le Clare, who has just completed a nation-wide tour to all branches of the company, gave an optimistic report on business conditions as he had found them.

## PURE VINEGARS

A. P. CALLAHAN &amp; COMPANY

247 SOUTH LA SALLE STREET

CHICAGO, ILL.

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ended June 26, 1929.	Cor. week, 1928.
Prime native steers	24 @25 1/2	22 @23 1/2
Good native steers	23 1/2 @24	21 @22
Medium steers	22 1/2 @23 1/2	20 @21
Hefers, good	23 @24	18 1/2 @22
Cows	18 @20	15 1/2 @18
Hind quarters, choice	26 @31	26 1/2 @28
Fur quarters, choice	20 @21	19 @20

## Beef Cuts.

Steer loins, No. 1	@38	@39
Steer loins, No. 2	@37	@35
Steer short loins, No. 1	@47	@50
Steer short loins, No. 2	@43	@41
Steer loin ends (hips)	@31	@28
Steer loin ends, No. 2	@31	@28
Cow loins	@30	@28
Cow short loins	@27	@26
Cow loin ends (hips)	@23	@20
Steer ribs, No. 1	@29	@26
Steer ribs, No. 2	@28	@25
Cow ribs, No. 1	@24	@20
Cow ribs, No. 2	@19	@16
Steer rounds, No. 1	@24 1/2	@23 1/2
Steer rounds, No. 2	@24	@23
Steer chuck, No. 1	@21	@18 1/2
Steer chuck, No. 2	@21	@18
Cow rounds	@21 1/2	@20
Cow chucks	@18	@16
Steer plates	@14	@12
Medium plates	@13 1/2	@12
Briskets, No. 1	@20	@19
Steer navel ends	@11	@11
Cow navel ends	@12	@10 1/2
Pure shanks	@11 1/2	@11 1/2
Hind shanks	@10	@10
Strip loins, No. 1, boneless	@60	@55
Strip loins, No. 2	@50	@45
Stirloin butts, No. 1	@40	@35
Stirloin butts, No. 2	@35	@32
Beef tenderloins, No. 1	@80	@80
Beef tenderloins, No. 2	@75	@75
Bump butts	@25	@20
Plank steaks	@27	@25
Shoulder clods	@22	@19
Hanging tenderloins	@20	@18

## Beef Products.

Brains (per lb.)	@13	@10
Hearts	@14	@13
Tongues, 4 @5	@35	@37
Sweetbreads	@42	@46
Ox-tails, per lb.	@15	@10
Fresh tripe, plain	7 @8	7 1/2 @6
Fresh tripe, H. C.	@10	@8
Livers	@16	@18
Kidneys, per lb.	@22	@14

## Veal.

Choice carcass	23 @24	21 @22
Good carcass	20 @22	15 @20
Good saddles	25 @32	20 @30
Good backs	16 @18	12 @16
Medium backs	14 @15	11 @12

## Veal Products.

Brains, each	@15	@12
Sweetbreads	@75	@80
Calf livers	55 @60	55 @58

## Lamb.

Choice lambs	@29	@35
Medium lambs	@27	@32
Choice saddles	@35	@36
Medium saddles	@32	@34
Choice fores	@22	@28
Medium fores	@20	@26
Lamb fries, per lb.	@33	@33
Lamb tongues, per lb.	@16	@15
Lamb kidneys, per lb.	@30	@30

## Mutton.

Heavy sheep	@9	@10
Light sheep	@14	@16
Heavy saddles	@11	@12
Light saddles	@16	@18
Heavy fores	@7	@8
Light fores	@11	@14
Mutton legs	@18	@20
Mutton hinds	@20	@22
Mutton stews	@10	@12
Sheep tongues, per lb.	@16	@15
Sheep heads, each	@12	@10

## Fresh Pork, Etc.

Pork loins, 8 @10 lbs. avg.	@24	@23
Pork shoulders	@16	@14
Skinned shoulders	@16	@14
Tenderloins	@50	@52
Spare ribs	@12 1/2	@11 1/2
Back fat	@14	@12
Boston butts	@21	@17
Tails	@13	@10
Neck bones	@12	@10
Slip bones	@4	@4
Blade bones	@14	@12
Pigs' feet	@7	4 1/2 @5
Livers, per lb.	@11	@7
Brains	@7 1/2	@6
Nose	@14	@14
Shanks	@7	@5
Heads	@10	@8

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@29
Country style sausage, fresh in link	@22
Country style sausage, fresh in bulk	@20
Country style sausage, smoked	@24
Frankfurts in sheep casings	@25 1/2
Frankfurts in hog casings	@24
Bologna in beef bungs, choice	@21
Bologna in cloth, paraffined, choice	@18 1/2
Bologna in beef middles, choice	@20 1/2
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@26
Liver sausage in beef rounds	@15
Head cheese	@18
New England luncheon specialty	@21
Mixed luncheon specialty	@22
Tongue sausage	@24
Blood sausage	@18
Polish sausage	@21 1/2
Souse	@16

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	@51
Thuringer Cervelat	@29
Farmer	@28
Holsteiner	@31
Milano Salami, choice	@50
Milano Salami, choice, in hog bungs	@50
B. C. Salami, new condition	@44
Frissas, choice, in hog middles	@46
Genoa style Salami	@57
Pepperoni	@44
Mortadella, new condition	@28
Capicola	@56
Italian style ham	@44
Virginia ham	@55

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$7.25
Large tins, 1 to crate	8.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

## SAUSAGE MATERIALS.

Regular pork trimmings	@10
Special lean pork trimmings	@18 1/2
Extra lean pork trimmings	@21
Neck bone trimmings	@15
Pork cheek meat	@15
Pork hearts	@10 1/2
Native boneless bull meat (heavy)	@19
Boneless chucks	@18
Shank meat	@17 1/2
Beef trimmings	@16
Beef hearts	@10 1/2
Beef cheeks (trimmed)	14 1/2 @15
Dressed canners, 300 lbs. and up	@12
Dressed canners, 350 lbs. and up	@12 1/2
Dr. Bologna bulls, 500 @700 lbs.	@14
Beef tripe	0 @6 1/2
Cured pork tongue (can trim)	10 1/2 @17

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	50 @54
Domestic round, 140 pack	57 @60
Wide export rounds	60 @60
Medium export rounds	55 @57
Narrow export rounds	60 @65
No. 1 weasands	18 @19
No. 2 weasands	18 @19
No. 1 bungs	25 @30
No. 2 bungs	25 @30
Regular middles	@1.15
Selected wide middles	@2.25
Dried bladders:	
12/15	@2.25
10/12	@2.00
8/10	@1.65
6/8	@1.25
Hog casings:	
Narrow, per 100 yds.	@3.25
Narrow, special, per 100 yds.	@2.25
Medium, regular, per 100 yds.	1.25 @1.35
Wide, per 100 yds.	85 @1.05
Extra wide, per 100 yds.	33 @1.05
Export bungs	33 @37
Large prime bungs	25 @27
Medium prime bungs	12 @15
Small prime bungs	7 @8
Middles	18 @20
Stomachs	8 @10

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$16.00
Honeycomb tripe, 200-lb. bbl.	23.00
Pocket honeycomb tripe, 200-lb. bbl.	24.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	79.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00

## BARRELED PORK AND BEEF.

Mess pork, regular	\$29.50
Family back pork, 24 to 28 pieces	33.50
Family back pork, 35 to 45 pieces	33.50
Clear back pork, 40 to 50 pieces	29.00
Clear plate pork, 25 to 35 pieces	21.50
Brisket pork	25.00
Bean pork	21.00
Plate beef	23.00
Extra plate beef, 200 lb. bbls.	29.00

## COOPERAGE.

Ash pork barrels, black iron hoops	\$1.57 1/2 @1.60
Oak pork barrels, black iron hoops	1.05 @1.07 1/2
Ash pork barrels, galv. iron hoops	1.77 1/2 @1.80
White oak ham tierces	1.44 @1.50
Red oak lard tierces	2.42 1/2 @2.45
White oak lard tierces	2.62 1/2 @2.65

## OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1-lb. cartons, rolls or	
prints, f.o.b. Chicago	@25
White animal fat margarines in 1-lb.	
cartons, rolls or prints, f.o.b. Chicago	@20 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@17
(30 and 60-lb. solid packed tubs, 16	
per lb. less.)	
Pastry, 60 lb. tubs, f.o.b. Chicago	@16

## DRY SALT MEATS.

Extra short clears	@14
Extra short ribs	@14
Short clear middles, 60-lb. avg.	@16
Clear bellies, 18 @20 lbs.	@14 1/2
Clear bellies, 14 @16 lbs.	@15 1/2
Rib bellies, 20 @25 lbs.	@14 1/2
Rib bellies, 25 @30 lbs.	@14 1/2
Fat backs, 10 @12 lbs.	@11 1/2
Fat backs, 14 @16 lbs.	@11 1/2
Regular plates	@11 1/2
Butts	@9 1/2

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @16 lbs.	@28 1/2
Fancy skd. hams, 14 @16 lbs.	@29 1/2
Standard reg. hams, 14 @16 lbs.	@26 1/2
Picnics, 4 @8 lbs.	@21
Fancy bacon, 6 @8 lbs.	@23
Standard bacon, 6 @8 lbs.	@20 1/2
No. 1 beef ham, extra, smoked	
Insides, 8 @12 lbs.	@40
Outsides, 5 @9 lbs.	@41
Knuckles, 5 @9 lbs.	@40
Cooked hams, choice, skin on, fattened	@41
Cooked hams, choice, skinned, fattened	@40
Cooked hams, choice, skinned, fattened	@42
Cooked picnics, skin on, fattened	@26 1/2
Cooked picnics, skinned, fattened	@26 1/2
Cooked loin roll, smoked	@48

## ANIMAL OILS.

Prime edible lard oil	@14 1/2
Headlight burning oil	@13 1/2
Prime W. S. lard oil	@13
Extra W. S. lard oil	@12 1/2
Extra lard oil	@12 1/2
Extra No. 1 lard oil	@11 1/2
No. 1 lard oil	@11 1/2
No. 2 lard oil	@11 1/2
Acidless tallow oil	@10 1/2
20 C. T. neatfoot oil	@15
Pure neatfoot oil	@15
Special neatfoot oil	@12 1/2
Extra neatfoot oil	@12
No. 1 neatfoot oil	@11 1/2

## LARD.

Prime steam	@11.80
Prime steam, loose	@11.02 1/2
Kettle rendered, tierces	@12.00
Refined lard, boxes, N. Y.	@12.75
Leaf, raw	@10.75
Neutral, in tierces	@13.00
Compound, acc. to quantity	11.25 @12.00

## OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	@11 1/2
Oleo stocks	@10 1/2
Prime No. 1 oleo oil	@10
Prime No. 2 oleo oil	@9 1/2
Prime No. 3 oleo oil	@9 1/2
Prime oleo stearine, edible	9 @9 1/2

## TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titre	@8 1/2
Prime packers tallow	7 1/2 @7 1/2
No. 1 tallow, 10% f.f.a.	7 1/2 @7 1/2
No. 2 tallow, 40% f.f.a.	8 1/2 @8 1/2
Choice white grease	7 1/2 @7 1/2
A-White grease	7 1/2 @7 1/2
B-White grease, max. 5% acid	6 1/2 @7
Yellow grease, 10 @15 f.f.a.	6 1/2 @6 1/2
Brown grease, 40% f.f.a.	6 1/2 @6 1/2

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, nom., prompt	8 @8 1/2
White, deodorized, in bbls., c.a.f. Chgo.	10 1/2 @10 1/2
Yellow, deodorized, in bbls.	10 1/2 @10 1/2
Soap stock, 50% f.f.a., f.o.b.	2 1/2 @2 1/2
Corn oil, in tanks, f.o.b. mills	8 @8 1/2
Soya bean, f.o.b. mill	7 1/2 @7 1/2
Cocunut oil, seller's tanks, f.o.b. coast	6 1/2 @7
Refined in bbls., c.a.f., Chicago, nom.	9 1/2 @9 1/2

## SPICES.

	Wholesale	Ground
Allspice	31	34
Cinnamon	14	18
Cloves	41	45
Coriander	9 1/2	9
Ginger		19
Mace	1.00	1.05
Nutmeg		36
Pepper, black	37	41
Pepper, Cayenne		40
Pepper, red		34
Pepper, white	66	70

# Retail Section

## Reminders Help Retailers to Collect Promptly and Tactfully

When charge accounts are handled with collection skill, the bad debt loss sinks again and again below one-half of one per cent of net sales. On large credit volumes, loss figures like one-fifth of one per cent and one-twentieth of one per cent have been verified.

If the reader could personally interview these "champion collectors" of retail credits, he would find, as this writer has, a rather surprising secret.

Do you expect to find the store efficient in collection a cold, hard-boiled, relentless institution? If so, you will be disappointed.

Some of the most astonishing collection records—and most exceptional records—are made by stores which only infrequently, and sometimes not at all, use legal process.

One of the secrets of their success, little guessed by the average man, is that innocent, mild device which readers of THE NATIONAL PROVISIONER have on occasions confronted—a reminder.

*Reminders are the little giants of successful collections.*

The store which skillfully employs reminders lists its collection percentage high, and automatically makes "hopeless" accounts negligible. A sound, psychological and economic reason contributes to this condition.

### Collect Accounts Before Old.

*The easiest time to collect from a customer is when the account is young.*

Ninety-nine customers out of one hundred, when they buy merchandise, intend to pay for it. The causes which may arise to force postponement of payment are all, with very few exceptions, things which pass in a few days.

It is possible for practically every customer with whom an account has been opened with care to pay his obligation, if not at once, within a few days.

Moreover, the desire to pay is greatest when purchase and satisfaction of use are most fresh in the customer's mind.

Reminders are the inoffensive but powerful collection aids which respect this condition. The gesture is a slight one—simply: "You've forgotten to pay us."

The whole trick consists in using the reminder in ways certain not to give

WELL, WELL!  
HAVEN'T I PAID  
THAT YET?  
HERE  
GOES!



offense. Clever ideas now in successful use by many retail meat dealers are presented in this article.

### The Reminder Method

By John T. Bartlett.

The act of reminding a customer whose account has become delinquent may be accomplished in a number of ways, as follows:

- 1—Reminding methods written upon statements. Duplicate statement sent without explanation.
- 2—Stickers attached to statements. Memos clipped to statements.

### To Get Better Collection Results

Have you tried the telephone, Mr. Retailer, to collect your overdue accounts?

If you have not, this method is worth a trial.

It stands to reason that if you could call on all of your delinquent customers personally and talk out the matter with them, many of your collection problems would be solved. The personal contact would bring results that even the best of collection letters fail to get.

While the telephone does not bring you face to face with your customer, it puts you in actual contact with him, which is the next best thing. By using the telephone you can reason with the customer and adopt tactics to fit each individual case.

One retailer is using the telephone to collect accounts with good results. He finds that it not only brings better results but that by talking with the customer he can form a better opinion of the case and retain many accounts on his books that might otherwise be lost.

3—Letters.

4—Telephone calls.

5—Personal calls.

A tactful man has been described as one who can, without harm to himself, extract the stinger from a bee. If psychological skill is used—and that means tact—any one of these methods of reminders can be used safely.

It is tactful to remind in a routine way. A printed or stamped message of a sort readily to be handled by an office assistant will be taken graciously, whereby calling dignified attention to the oversight might offend. "Getting worried," is the remark with indignation.

### Reminders Must Not Antagonize.

Make the reminding message brief. Here again, the act of reminding is made to seem a small routine thing.

Remind in a manner which palpably demonstrates your lack of concern. The standard device is, of course, the joke—spoken, written or pictured—something which makes the recipient smile.

The series of stickers and memos of the smile-producing kind, such as that shown in the accompanying illustration and which are extensively sold, are sound in conception and execution. If the customer laughs as he is reminded, he isn't getting "sore" at the same time.

Put cordiality and good cheer into the reminding message. Don't hesitate to say "thanks," or "we'll appreciate it," or other words of happiness and gratitude. They are tactful!

Then, too, the reminder can be hung on an excuse. "Thinking our first statement might not have reached you, we are sending you a second one;" or, "Is there a mistake somewhere? We do not seem to have received your remittance."

That sort of reminder also is successful with the type one must be very careful in approaching.

### A More Effective Method.

Examine statistics of any detailed collection system, beginning with reminders and culminating with legal process, and the proportion of collections effected by the reminders will be found to be vastly greater than at any other point in the process.

Of the different kind of reminders, which is the most effective? There's a question! Still, many credit men will come back: "Telephone reminders!"

Use of the telephone to remind customers of non-payment has multiplied at prodigious speed in the past few years as concerns have come to realize

the true possibilities of the medium. The telephone educates.

After a customer has been reminded one or two months by telephone, he somehow develops the prompt pay habit, which eliminates the necessity for reminders. He doesn't like to be telephoned, whereas a printed reminder might not be embarrassing at all.

Train your office assistants to remind. Let them ask: "Did you get your statement all right?" or some other inoffensive question. Most customers will immediately promise to meet the delinquency.

Record this promise in a tickler file to be followed up by telephone if the promise is not kept. You will find that only an exceptional case requires more than two telephone calls.

#### Telephone Brings Results.

The percentage of results from telephone reminders is extremely high and they are the means, with store after store, of maintaining remarkable collection percentages.

The cost of the telephone reminders is not at all excessive if office assistants are trained to do the work. One plan is to develop two or three for the purpose and assign to each a certain number of telephone calls per day—say, 15 or 20.

When should the store begin to remind? That depends on the individual store, its clientele, its competitive conditions and the kind of credit accommodation the local public is accustomed to.

Some stores begin to use reminders on the fifteenth of the month if accounts due on the first are not met. Still other stores use no reminders until the fifteenth of the second month. Some won't remind, except pending regular monthly statements, until ninety days.

Nearly all stores, of course, make exceptions both ways—reminding very early with doubtful accounts and delaying the process with "absolutely good" customers.

#### Interval of Mailing Varies.

In general, there is opportunity to begin the reminding process much earlier than most stores average to do. And follow up your reminders. In some systems, reminders printed on slips are sent at intervals of five days. In other cases, a store will only wish to remind from one month to the next.

More and better reminders should be the slogan of every butcher shop. They are, truly, the little giants of collection success.

Used promiscuously and with skill, they get in the money, educate the customer and actually build patronage, for every average man buys most freely where his account is in excellent shape. That is only human nature!

## Retail Shop Talk

### BRANDED GOODS AND QUALITY.

That retail customers prefer branded or trade-marked goods to those without distinguishing trade names is shown by the resale price maintenance investigation being conducted by the Federal Trade Commission. In its investigations the Commission asked consumers: "Do you, when purchasing goods, regard brands or trade marks as guaranteeing quality?"

Approximately 50 per cent of the 1,990 consumers who replied to this question gave an unqualified affirmative answer.

Nearly 31 per cent of the answers indicated that brands and trade marks are regarded as indicating or guaranteeing quality to some extent, many stating that their judgment as to the value of the trade name is reserved until the merit of the goods and honesty and integrity of the manufacturer is proven. Only some 17½ per cent of the replies placed no reliance on brands and trade marks as guarantees of quality.

On the question "Do you regard branding or trade marking and widespread advertising of goods as affording assurance of a reasonable price?" 35 per cent of the answers were affirmative, 58.3 per cent negative.

### NEWS OF THE RETAILERS.

Jos. Quinn has been succeeded in the meat business at Warrenton, Ore., by C. N. Nassar.

The Pig Tail Market, Medford, Ore., has been opened by B. F. Storm.

#### IT IS WHAT IT CLAIMS TO BE.

Sign provided by the government for retailers who sell government graded and stamped beef, thereby guaranteeing that the beef they offer for sale is what they represent it to be.

Stamps are placed on the side by government inspectors in such a way that even when cut up into steaks the government stamp is evident on the customer's purchase.

J. V. Patton has retired from the meat firm of Patton & Myers, Portland, Ore.

John Proctor has become sole owner of the City Meat Market, Eldorado, Okla., having purchased the interest of W. D. Smith.

G. W. Downing & Son have purchased the business of the City Market, Woodston, Kan., from C. E. LaRue.

The Rueger Merchandise Store, Portis, Kan., is preparing to add a meat department.

Charles Lee, Portis, Kan., meats, is about to add a stock of groceries.

The Sanitary Packing Plant has been opened at Klamath Falls, Ore., by Carl Steinseifer.

R. W. Shaw has been succeeded in the meat and grocery business at Arlington, Wash., by the Red Robin Chain Stores, Inc.

Henry Oelkers has opened a new meat market at Seaside, Ore.

Barzee & Fitzpatrick have been succeeded in the meat business at Fossil, Ore., by Dutton & Jackson.

Johnson and Hummel have acquired a meat market at Oregon, Ill.

James Johnson, Armstrong, Ia., meats, has sold out to N. E. Looft and Clarence Tokheim.

John Hinman, Boone, Ia., meats, sold out recently to James Sparks and S. A. Paulson.

John Hinman is opening a meat market at Gowrie, Ia.

The Fred Koher meat market, Jackson, Mich., was damaged by fire recently.

L. M. Hawkins is opening a meat market at Virginia, Minn.

The Metropolitan Meat Market, Willmar, Minn., was destroyed by fire.

John Hyndman has opened a meat market at Perth, N. D.

Biersdorf Brothers, Tyndall, S. D., meats, sold out recently to Martin Kramer.

Albert Hastik recently sold his interest in the Hastik Brothers Meat Market, Kewanee, Wis., to Walter Sell.

Carl Smith has sold his meat business at 403 East Mt. Hope ave., Lansing, Mich., to J. E. Shaw.

Bryant Bradish has engaged in the meat business in the Willis Henton bldg., Augusta, Mich.

M. W. Kerbyson has succeeded to the business of the Gold Bond Meat Market, Keego Harbor, Mich.

Mark Woodworth has engaged in the meat business in the Ben Harris bldg., Jamestown, Ind.

Frank X. Habig has purchased the meat market at Seventh and Chestnut sts., Columbus, Ind., from John R. Green.

The North Side Market, Pocatello, Ida., has been destroyed by fire.

Thomas Carstens has succeeded to the meat business of the Birkmaier Meat Co., Moscow, Ida.

### FEWER RETAIL SHOP FAILURES.

Business failures among meat, grocery and fish markets during May, 1929, showed a considerable drop from the previous month in the number of individual failures, but an increase in total liabilities involved, according to R. G. Dun & Company. Total failures in 1929 totaled 279 with liabilities of \$2,062,002, compared with 310 failures with liabilities of \$1,584,675 in May, 1928.

## New York Section

### AMONG RETAIL MEAT DEALERS.

At the meeting of the Bronx Branch on Wednesday evening of last week, a report of the state convention proceedings was given by Business Manager Fred Hirsch. Final arrangements were made for the bus ride and supper at F. A. Ferris & Company on Monday evening of this week. A committee of Messrs. Feiderlein, Gerard, Hirsch, Ritzman and Spandau was appointed to arrange for an outing of the branch during the summer, all details to be left in the hands of the committee. The arrangements committee for the annual banquet to be held in January, 1930, was appointed, with Michael Roth as chairman.

During the summer there will be only one meeting each month and these will occur on July 18 and August 22.

President Joseph Rossman gave a report of the proceedings of the state convention at the meeting of the South Brooklyn Branch last week. That the members were much interested was evidenced by the number of questions asked. The entire evening was taken up by this report and details of the outing to be held at Narragansett Inn, Lindenhurst, L. I. There will be games for all, including young and old, fat and thin, but the contest that is receiving attention just now is the competitive 100-yard dash between members of the Brooklyn, Jamaica and South Brooklyn branches, the three branches sponsoring the outing. There will be prizes for winners of the games and this year there will be special music. The combined committee will be glad to welcome members from other branches.

Some fifteen members of the Ladies' Auxiliary were the guests of Mrs. Kalman Papp for luncheon at her home

in Mount Vernon on last Thursday. The luncheon was to celebrate the ninth anniversary of Mrs. Papp's wedding. On behalf of the ladies Mrs. Oscar Schaefer presented Mrs. Papp with a pottery vase. Among those present were: Mrs. G. Anselm, Mrs. F. Burck, Mrs. A. Di Matteo, Mrs. R. Ehrenreich, Mrs. C. Hemdbdt, Mrs. F. Hirsch, Mrs. Wm. Kramer, Mrs. F. Kunkel, Mrs. G. Lowenthal, Miss M. B. Phillips, Mrs. E. Ruehl, Mrs. O. Schaefer, Mrs. E. Schmelzer, Mrs. R. Schumacher and Mrs. L. Spandau.

The Bronx Branch made an inspection tour of the Ferris plant on June 24, after which they went sightseeing through Chinatown.

### NEW YORK NEWS NOTES.

J. A. Brown, secretary, Armour and Company, Chicago, has been a visitor to New York during the past week.

J. Quinn, beef department, Armour and Company, St. Paul, spent a few days in the East the early part of last week.

R. H. Gifford, branch house department, Swift & Company, Chicago, has been a visitor to New York during the past week.

Frank J. Sullivan, president of the Sullivan Packing Co., Detroit, Mich., spent the latter part of last week in New York.

Harold H. Edwards, construction department, Swift & Company, central office, is spending a week at Sky Top Lodge in the Poconos.

Vice-President C. D. Middlebrook and E. L. Yanke of the president's office,

Wilson & Co., Chicago, spent a few days in New York this week.

Lester Weyant, superintendent's office, New York Butchers' Dressed Meat Co., hopes to enjoy the next two weeks at Delaware Water Gap.

John L. Crowley, smoked meats department, The Cudahy Packing Co., Chicago, was a visitor to New York during the early part of last week.

The baseball team of the Brooklyn division of Adolf Gobel, Inc., now in the Intercity League, is all set for the big game to be held on July 4 with the Mt. Kisco team at Mt. Kisco, New York.

J. A. Young, division superintendent, New York Butchers' Dressed Meat Co., is making a three-weeks' motor trip through Canada. He is accompanied by Mrs. Young and she will do part of the driving.

E. A. Cudahy, Jr., president of The Cudahy Packing Company, Chicago, and Mrs. Cudahy returned a few days ago on the S. S. Paris from a six weeks' trip abroad and immediately left for the West.

George A. Schmidt, president of Stahl-Meyer, Inc., and Mrs. Schmidt sailed Thursday evening of last week on the S. S. Berlin, North German Lloyd line, and will remain abroad for about two months.

H. W. Jones, head of the sales department, New York Butchers' Dressed Meat Co., has just returned from a trip abroad. While the statue of Liberty and the stars and stripes look good to him, he passes many favorable comments on Germany and France.

The employees of Stahl-Meyer-Ferris are all keyed up for the big outing which is to take place at Old Point Comfort Park on July 7. This is the date of the third and final baseball game to be played. The score now stands one each for Stahl and Ferris; the winning team will receive the silver loving cup.

The Keystone Club, an organization consisting of the office employees of the United Dressed Beef Co., J. J. Harrington & Co. and the New York Veal & Mutton Co., held an out-door beef steak party and outing at Nepes Park, Hastings-on-Hudson, on Saturday, June 22. There were races and a baseball game and everyone had a very enjoyable time, credit for which goes to H. G. Rosenberger, president of the club, and his able assistants, H. Rappaport and S. Amburger.

The Manhattan division of the Employees' Benefit Association of Adolf Gobel, Inc., held its annual excursion on Saturday, June 15. The steamer Sirius was chartered for the trip up the Hudson River and the destination was Newburgh. Fully 800 happy participants were aboard, among whom were many members of the Brooklyn division under the leadership of Arnold Brugner. Appropriate prizes were awarded the winners of the various dance contests that were held, and the best of music was furnished by the Gobel band and orchestra.



WOMEN WHO HELP TO MAKE NEW YORK RETAIL MEAT HISTORY.

Leaders in the Women's Auxiliary, New York Retail Meat Dealers Association, have a good time together.

Left to right standing.—Mrs. George Anselm, Mrs. A. Di Matteo, Mrs. B. Nathanson, Mrs. Frank Kunkel, Mrs. Wm. Zeigler, Mrs. Fred Hirsch, Mrs. Gus Lowenthal and Mrs. Oscar Schaefer. Left to right seated.—Mrs. Kalman Papp, Mrs. R. Ehrenreich, Mrs. Frank P. Burck, Mrs. R. Schumacher, and Mrs. Leo Spandau. Left to right, on the ground.—Miss M. B. Phillips, Mrs. William Kramer and Mrs. E. Schmelzer.

## Here's the Flavor that brings 'em back for more



THE flavor's the thing that builds a sausage business. And here's the flavor that puts more "yum-yum" in your fresh pork sausage than any other seasoning that you can mix or buy.

### Interesting and Valuable

A little booklet called "An Open Letter to the Sausage Industry" discusses real problems. It's free. Send for a copy.

## Legg's OLD PLANTATION SAUSAGE SEASONING

REG. U. S. PAT. OFF.

"BUILT UPON A FLAVOR"

Meets All B. A. I. Requirements

Our method of processing and packing insures absolute purity, cleanliness, uniformity and full flavoring strength. Nothing to be added. No weighing or mixing. No waste or deterioration. And the flavor brings 'em back for more. Write today for FREE Sample.

THE A. C. LEGG PACKING CO., INC.  
Birmingham, Ala., U. S. A.

## ZENOBIA— ALL GREEN —BLANCHED PISTACHIO NUTS

Ready for Use No more bother removing the skins

Use "Zenobia" Blanched Pistachios in Making Meat Loaves, Mortadella, Mosaic, Sandwich Spread, Etc.

Write for Formula, Sample and Price

ZENOBIA COMPANY, 165 Hudson St., New York



When you  
think of  
**BASKETS**  
THINK OF



Best, Lightest, Strongest

A. Backus, Jr. & Sons  
Dept. N., DETROIT, MICH.

## The Imitation Food Products Co.

(Branch of The Artistic Production Co.)

107 Lawrence St., Brooklyn, N. Y.

[ Ask for our Catalog of May 1, 1929. Many new items. Greatly reduced prices. We sell direct. ]

If you are in need of first-class help,  
consult the classified advertisements  
appearing in

THE NATIONAL PROVISIONER.

## "Sales Punch" counts

Chili Con Carne in bulk is unsightly and uninviting. It demands a package. More chili con carne will be sold when the product is properly introduced. A distinctive package is the manufacturer's best sales weapon. The package must protect the quality. Correct use of colors on the package produces the sales punch that puts the product across. It is doing a big selling job for packers of chili con carne. Shall we submit some package ideas in color?

## KLEEN KUP

The Package That  
Sells Its Contents



**Mono Service Co.**  
NEWARK NEW JERSEY



## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good to choice.....	\$14.10@15.00
Steers, medium.....	@14.00
Cows, good.....	10.00@11.00
Cows, common and medium.....	7.00@10.00

## LIVE CALVES.

Vealers, good to choice.....	\$15.00@18.00
Calves, medium.....	11.00@15.00
Calves, common.....	8.00@10.00

## LIVE SHEEP AND LAMBS.

Lambs, good to choice.....	\$15.75@16.50
Lambs, medium.....	12.25@13.25
Ewes, medium to good.....	5.00@ 7.50

## LIVE HOGS.

Hogs, 160-210 lbs.....	\$11.15
Hogs, medium.....	@11.00
Hogs, 120 lbs.....	@10.85
Roughs.....	@ 9.75
Good Roughs.....	@ 9.75

## DRESSED HOGS.

Hogs, heavy.....	@17½
Hogs, 180 lbs.....	@17
Pigs, 80 lbs.....	@18
Pigs, 80-140 lbs.....	@17½

## DRESSED BEEF.

## CITY DRESSED.

Choice, native heavy.....	@25
Choice, native light.....	@26½
Native, common to fair.....	@24½

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	@23
Native choice yearlings, 400@600 lbs.....	@24
Good to choice heifers.....	@22
Good to choice cows.....	@21
Common to fair cows.....	@19
Fresh bologna hams.....	@18

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@28	@32
No. 2 ribs.....	@26	@27
No. 3 ribs.....	@24	@26
No. 1 loins.....	@36	@36
No. 2 loins.....	@34	@34
No. 3 loins.....	@29	@31
No. 1 hinds and ribs.....	@30	@31
No. 2 hinds and ribs.....	@27	@28
No. 3 hinds and ribs.....	@25	@27
No. 1 rounds.....	@24	@25
No. 2 rounds.....	@23	@24½
No. 3 rounds.....	@21	@22
No. 1 chuck.....	@20	@19
No. 2 chuck.....	@17	@18
No. 3 chuck.....	@15	@16
Bolognas.....	@17	@18
Rolls, reg., 6@8 lbs. avg.....	@22	@23
Rolls, reg., 4@6 lbs. avg.....	@17	@18
Tenderloins, 4@6 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

## DRESSED VEAL AND CALF.

Prime veal.....	@31
Good to choice veal.....	@28
Med. to common veal.....	@24
Good to choice calves.....	@21
Med. to common calves.....	@17

## DRESSED SHEEP AND LAMBS.

Lambs, prime.....	@31
Lambs, good.....	@30
Sheep, good.....	@21
Sheep, medium.....	@20

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	@24
Pork tenderloins, fresh.....	@55
Pork tenderloins, frozen.....	@50
Shoulders, city, 10@12 lbs. avg.....	@19
Shoulders, Western, 10@12 lbs.....	@17
Butts, boneless, Western.....	@26
Butts, regular, Western.....	@21
Hams, Western, fresh, 10@12 lbs. avg.....	@25
Hams, city, fresh, 6@10 lbs. avg.....	@25
Picnic hams, Western, fresh, 6@8 lbs. avg.....	@17
Pork trimmings, extra lean.....	@25
Pork trimmings, regular, 50% lean.....	@12
Spareribs, fresh.....	@14

## SMOKED MEATS.

Hams, 6@10 lbs. avg.....	@26
Hams, 10@12 lbs. avg.....	@25
Hams, 12@14 lbs. avg.....	@24
Picnics, 4@6 lbs. avg.....	@18
Picnics, 6@8 lbs. avg.....	@17½
Rollettes, 6@8 lbs. avg.....	@18½
Beef tongue, light.....	@34
Beef tongue, heavy.....	@36
Bacon, boneless, Western.....	@23
Bacon, boneless, city.....	@22
Pickled bellies, 6@10 lbs. avg.....	@19

## FANCY MEATS.

Fresh steer tongues, untrimmed....	30c	a pound
Fresh steer tongues, l. c. trim'd....	42c	a pound
Sweetbreads, beef.....	70c	a pound
Beef kidneys.....	\$1.00	a pair
Mutton kidneys.....	20c	a pound
Livers, beef.....	11c	each
Oxtails.....	40c	a pound
Beef hanging tenders.....	20c	a pound
Lamb fries.....	30c	a pound
	10c	a pair

## BUTCHERS' FAT.

Shop fat.....	@ 2
Breast fat.....	@ 4
Edible suet.....	@ 5½
Cond. suet.....	@ 4½

## GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	1.90	2.00	2.30	2.50	3.55
Prime No. 2 veals.....	1.70	1.80	2.05	2.25	3.30
Buttermilk No. 1.....	1.65	1.65	1.95	2.15	...
Buttermilk No. 2.....	1.45	1.45	1.70	1.90	...
Branded Gruby.....	8	.85	1.00	1.20	1.75
Number 3.....			At value		

## LIVE POULTRY.

Fowls, colored, per lb. via express.....	@27
Fowls, Leghorn.....	@25

## BUTTER.

Creamery, extras (92 score).....	43½	@43½
Creamery firsts (88 to 90 score).....	41½	@41½
Creamery, seconds (84 to 87 score).....	40	@41
Creamery, lower grades.....	38½	@39½

## EGGS.

## (Mixed colors.)

Extras, dozen.....	@32½
Extra firsts, doz.....	@31½
Firsts, doz.....	@30½
Checks.....	@27½

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.....	@29
Western, 48 to 54 lbs. to dozen, lb.....	@29
Western, 43 to 47 lbs. to dozen, lb.....	@28
Western, 36 to 42 lbs. to dozen, lb.....	@27
Western, 30 to 35 lbs. to dozen, lb.....	@25

Fowls—fresh—dry pkd.—12 to box—prime to fry:	
Western, 60 to 65 lbs. to dozen, lb.....	@32
Western, 48 to 54 lbs. to dozen, lb.....	@30
Western, 43 to 47 lbs. to dozen, lb.....	@29
Western, 36 to 42 lbs. to dozen, lb.....	@28
Western, 30 to 35 lbs. to dozen, lb.....	@27

Ducks—	
Long Island, per lb.....	@21
Turkeys—	
Western, toms, fair to good.....	@30
Western, hens, fair to good.....	@31

Squabs—	
White, 12 lbs. to doz., per lb.....	@65
White, 11 lbs. to dozen, per lb.....	@60
White, 10 lbs. to doz., per lb.....	@55
White, 9 lbs. to doz., per lb.....	@50
White, 8 lbs. to doz., per lb.....	@50
White, 6 to 7 lbs. to doz., per lb.....	@45

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended June 20, 1929:

	June 14	15	17	18	19	20
Chicago.....	42½	42½	42½	43	42½	42½
New York.....	44	44	44	44	44	44
Boston.....	44½	44½	Holiday	44½	44½	44½
Philadelphia.....	45	45	45	45	45	45

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	42½	42½	42½	42½	42½	42½
Receipts of butter by cities (tubs):						
Wk. to Prev. Last						
June 20, week. year.						
Chicago.....	59,920	54,910	54,493	1,577,095	1,511,966	
N. Y.....	76,005	74,942	68,493	1,745,274	1,632,539	
Boston.....	35,551	27,599	33,107	581,914	583,527	
Phila.....	24,737	26,890	24,138	505,424	547,885	

Total 196,213 184,341 180,231 4,469,707 4,275,937

Cold storage movement (lbs.):

	In	Out	On hand	Same week-day last year.
June 20.				
Chicago.....	125,815	64,482	5,669,726	5,159,613
New York.....	72,000	39,615	3,342,181	1,685,274
Boston.....	46,581	4,735	1,221,554	910,709
Phila.....	73,730	4,005	863,645	1,075,472
Total.....	321,235	108,837	11,067,106	8,811,068

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.....	@12.50
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	@ 2.50
Blood, dried, 15-16% per unit.....	@ 3.50
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory.....	3.90 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	3.75 @ 50c
Soda Nitrate, in bags, 100 lbs. spot.....	@ 3.17½
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.75 @ 10c
Tankage, unground, 9@10% ammo.....	3.75 @ 10c

## Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@32.00
Bone meal, raw, 4½ and 50 bags, per ton.....	@ 35.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 15% fat.....	@ 10.00

## Potash.

Manure salt, 20% bulk, per ton.....	@12.50
Kainit, 12.4% bulk, per ton.....	@ 9.10
Muriate in bags, basis 80%, per ton.....	@30.75
Sulphate in bags, basis 50%, per ton.....	@47.75

## Beef.

Cracklings, 50% unground.....	@ .50
Cracklings, 60% unground.....	@ 1.00

## Meat Scraps, Ground.

50%.....	@58.00
55%.....	@62.00

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 75.00
Black or striped hoots, per ton.....	45.00@ 50.00
White hoots, per ton.....	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@110.00
Horns, according to grade.....	75.00@200.00

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended June 22, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,262	6,332	1,505	44,000
Central Union.....	2,445	1,256	...	10,969
New York.....	856	5,952	17,298	2,969

Total.....	7,563	13,540	18,888	58,078
Previous week.....	6,709	14,293	23,328	53,297
Two weeks ago.....	6,273	14,618	20,015	61,223

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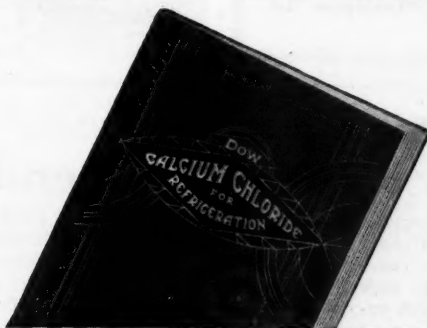
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LIQUID CHLORINE	BENZALDEHYDE	
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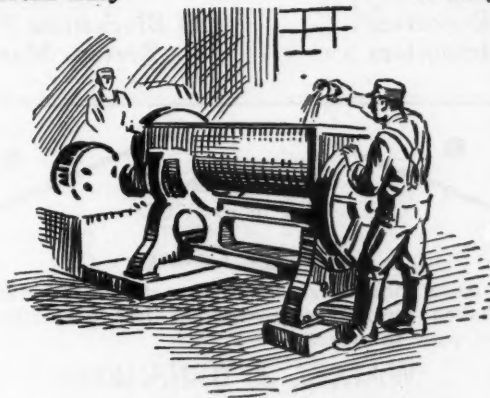
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Corned Beef, Boiled Ham  
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**MARGARINE**

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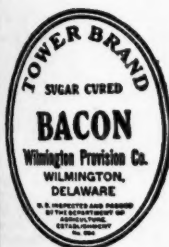
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*—you won't forget the Flavor—*

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ALBANY, N. Y.

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#### Rendering Tanks

For sale, 2 Wannerwetch 5-foot by 8-foot vertical rendering tanks in excellent condition, complete with 20-HP, 220-volt, 60-cycle, AC motors; Morse chain drive. Quoting low price f.o.b. Pearl River, N. Y. FS-711, The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### Steam Rendering Kettles

For sale, 10 Bartlett & Snow steam jacketed, agitated rendering or reducing kettles, 10 feet diameter by 4 feet deep. Sacrifice prices. Used very little. FS-713, The National Provisioner, 55 W. 42nd St., New York City.

#### Fat Melter

For sale, one Waste Saving rapid fat melter for dry rendering, good as new, used very little. Can be bought for one-half price of new. Welland By-Product Co., Phoenixville, Penn.

#### Silent Cutter, etc.

For sale, 32-inch Brecht silent cutter, 7½-h.p. motor and compensator switch. Brecht Dumping meat mixer with motor, 200-pound capacity. Scrapple agitator to fit on Dopp 50-gallon steam jacketed kettle and ¾-h.p. motor for agitator. Albert Buehler Provision Co., Silver Spring, Md.

### Equipment for Sale

#### San-A-Way Weiner Roasters

For sale, 9 brand new San-A-Way Weiner roasters in original cases. Taken for debt. Can be bought for \$60.00 each. Write today for descriptive folder. This is a real buy. Arco Advertising, Inc., 1740 Ludlow St., Philadelphia, Penn.

#### Vertical Rendering Tank

For sale, vertical rendering tank 5 feet in diameter, 8 feet high, complete with agitator, driving equipment, etc. In good condition. Can be had at attractive price. FS-678, The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### Sausage Machinery

For sale:

- No. 43 "Buffalo" silent cutter.
- No. 38-B "Buffalo" silent cutter.
- No. 32-B "Buffalo" silent cutter.
- No. 27 "Buffalo" silent cutter.
- No. 3 "Buffalo" mixer.
- No. 2 "Buffalo" mixer.
- No. 51-B "Buffalo" grinder.
- No. 41-B "Buffalo" grinder.
- 250-pound "Buffalo" air stuffer.
- 200-pound "Buffalo" air stuffer.
- 100-pound Randall air stuffer.
- 200-pound Randall air stuffer.
- 600-pound "Boss" mixer.
- Hobart grinder with cutter.

FS-702, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Equipment for Sale

#### Vertical Rendering Tanks

For sale, 2 vertical rendering tanks 5 feet diameter by 8 feet long, straight sides, with cone bottoms; two 10-inch gate valves on each. Attractive price, f.o.b. Baltimore. FS-709, The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### Silent Cutter

For sale, No. 38 "Buffalo" silent cutter, direct-connected to 15-h.p., 3-phase, 60-cycle, 220-volt motor. In daily operation at plant. First-class condition; 30 to 60 days trial. Price, \$575 F. O. B. New York. FS-690, The National Provisioner, Old Colony Bldg., Chicago, Ill.

#### Silent Cutter

For sale, No. 32 "Buffalo" silent cutter, direct-connected to 7½-h.p., 3-phase, 60-cycle, 220-volt motor. Good as new; 30 days trial. Price, \$450 F. O. B. New York. FS-691, The National Provisioner, Old Colony Bldg., Chicago, Ill.

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Advertisements under this head \$2.00 per inch per insertion. Remittance must accompany order

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### Third Interest in Sausage Factory

For sale, one-third interest in going sausage factory in Chicago. Doing a splendid business and will stand strictest investigation. Good reasons for selling. FS-714, The National Provisioner, Old Colony Bldg., Chicago, Ill.

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located southwest city. Population, 125,000. No competition. Laabs' equipment. Desirable location with two acres of ground, 263-foot trackage and stock pens. Reason for selling, have other business which occupies most of time. FS-706, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Dry Rendering Business

For sale, old established business, running full capacity all the time. Electrically equipped, all new equipment. Price, \$20,000. FS-697, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Miscellaneous for Sale

### Car Lot Shippers

Light Weight, Medium Butcher Cows, Cannors, Cutters. Hide on Calves and Vealers, Bulls, Dressed Hogs and Pigs.

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Memphis, Tenn.

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## Miscellaneous Wanted

### Lamb Tongues

Wanted, lamb tongues, unskinned, long cut, any quantity, 3c each.

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## Position Wanted

### Superintendent

Position wanted by man with 20 years' packinghouse experience in production. Can handle men with good results at minimum cost. Good references. W-705, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### First-class Sausagemaker

Position wanted at once by first-class sausagemaker with 15 years' experience. Small concern. Willing to go anywhere. Now employed. Seeks change for good reason. W-704, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Superintendent or Assistant Mgr.

Position wanted, by young married man, 30 years of age. Have had 9 years' packinghouse experience. Understand and can perform all operations in handling pork, beef, mutton and veal from killing to selling. Have fancy cures for hams and bacon. Would like position where all-around man is needed. W-707, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Curing Superintendent

Position wanted by man of long experience in curing meats, handling all sweet pickle and dry salt meats, also fancy cures for hams and bacon. Best references. W-708, The National Provisioner, Old Colony Building, Chicago, Ill.

### Curing Foreman

Position wanted by young energetic man as curing foreman. Many years' experience. Employed at present, but desires change. Capable of handling men with results. Prefer small growing firm. Good references. W-715, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Plant Superintendent

Position wanted by plant superintendent with 25 years' practical experience. Expert in delicatessen and sausage manufacturing. Also practical in killing, cutting, curing, smoking and boiled ham. Not afraid of work. Can furnish best of references. W-699, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Division Superintendent

Capable western man seeks permanent connection as foreman or division superintendent. Experienced in lard; shortening; C. S. oil refining and deodorizing; edible and inedible rendering; fertilizer; bones; hides; stock; and poultry foods. Can make quality product to please the most fastidious; 27 years' experience. W-694, The National Provisioner, Old Colony Bldg., Chicago.

### Packinghouse Superintendent

Position wanted as superintendent of packing plant. Has had 25 years' experience and is capable of handling all departments, having held such positions for a number of years in the United States and South America. W-695, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Manager or Superintendent

Position wanted as manager or superintendent of good, reliable packing plant or abattoir by thoroughly experienced executive who understands all branches of the packinghouse business, including livestock buying and export trade. Excellent references. W-717, The National Provisioner, Old Colony Bldg., Chicago, Ill.

## Men Wanted

### Experienced Sausage Foreman

Middle West sausage manufacturer wants thoroughly experienced man as foreman of sausage room, running 30 to 40 thousand pounds weekly. Growing rapidly. State age, qualifications, salary wanted, and give references in first letter. W-710, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Superintendent

Wanted, superintendent for small packinghouse. Must be familiar with installation of machinery and with all departments of packinghouse. Man capable of going ahead with new plant. Give references, age, and salary. Chitwood Packing Co., McCook, Nebr.

### Man to Sew Hog Bungs

Wanted by New York concern, competent man for the sewing of hog bungs. Good position for the right man. W-716, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

### By-Products Executive

Wanted, man with executive ability and having practical experience in handling edible and inedible fats, by-products, casings and hides. Give full particulars as to experience, age, salary, etc. W-698, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Assistant Foreman

Wanted, assistant foreman who can also act as plant superintendent. Must have packinghouse experience with knowledge of sausagemaking, canning and curing. Real opportunity for right man. Highest references required. W-696, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Sausage Casing Salesman

We have an opening in New York, Philadelphia and Baltimore territory for a representative who can show a past record of successful results and who is personally acquainted with trade in these cities.

### THE BRECHT CORP.

174 Pearl St.  
New York City

### Salesman

Wanted, salesman for liquid spice. Must be familiar with trade in Chicago, Milwaukee, and Northwest. W-712, The National Provisioner, Old Colony Building, Chicago, Ill.

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### CITY DRESSED BEEF, LAMB AND VEAL, POULTRY

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*Brand—Known Since 1873*

Hams Bacon and Lard

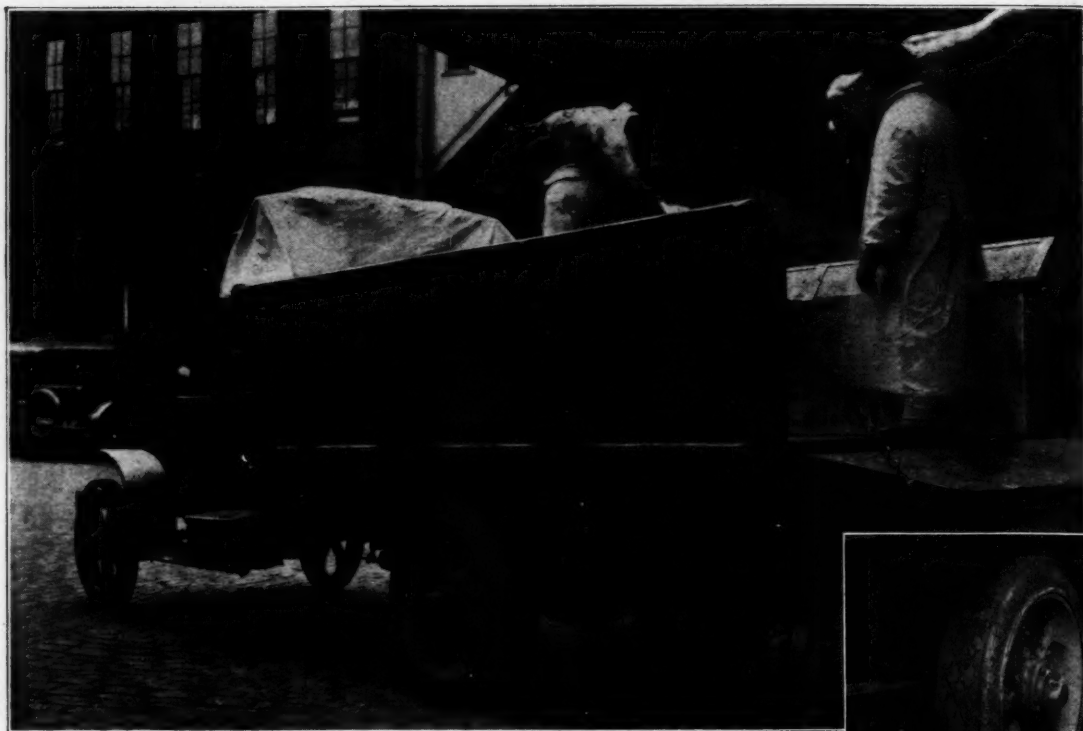
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**PACKERS**  
**CHICAGO**

**Arbogast & Bastian Company**  
**MEAT PACKERS and PROVISION DEALERS**  
**WHOLESALE SLAUGHTERERS OF**  
**CATTLE, HOGS, SHEEP AND CALVES**  
**U. S. GOVERNMENT INSPECTION      ALLENTOWN, PA.**



*The performance of this tire has sold six additional sets to Pittsburgh Provision & Packing Co., Pittsburgh, Pa.*



*"Have now gone 25,780 miles . . . look good for as many more"*

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These tires were applied on December 10th, 1927; have now gone 25,780 miles, and from the

present appearance they look good for probably as many additional miles. Since this initial installation we have put on, as you know, six additional sets of these tires. The reports from our drivers are all in favor of this Cushion type on account of the easier riding qualities, and also due to the fact that they do not have to use chains as often. We expect to show a somewhat lower cost per mile on these trucks which are equipped with your Cushion Tires."

Applying the right tire to the hauling duty secures such results as this. When will you ask the Goodyear Truck Tire Service Station Dealer to give you expert recommendations for your fleet?

*\*More Tons Are Hauled on Goodyear Tires Than on Any Other Kind*

**GOODYEAR**

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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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VOLUME 80

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*From January 5 to June 29, 1929, inclusive*

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THE NATIONAL PROVISIONER  
OLD COLONY BUILDING, CHICAGO

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**EXPLANATORY.**—This gives alphabetically the principal articles and items which have appeared the past six months. The features which are published regularly from week to week are, for obvious reasons, not indexed. The regular features, weekly reviews, etc., referred to are as follows:

Chicago Live Stock Review, Chicago Provision Market, Kansas City Live Stock Review, St. Louis Live Stock Review, Omaha Live Stock Review, Reviews on Provisions and Lard, Oleo and Neutral Lard, Weekly Exports of Provisions, Monthly Exports, Weekly and Monthly Meat Imports, Pork Packing in Principal Cities of the United States, Packinghouse Notes, the World's Supply of Lard, Stocks of Provisions in Chicago, Kansas City, South Omaha, Milwaukee, South St. Joseph, New York and Liverpool, Market on Hides and Skins, Vegetable Oils and Cake and Meal Markets, Tallow and Stearine Markets, Fertilizer Notes, Ice and Refrigeration Matters, Internal Revenue Decisions, U. S. Appraisers' Decisions, Patents and Trade Marks, New Incorporations, Answers to Correspondents, Chicago and New York Markets (covering all packinghouse and allied products), Liverpool Markets, Practical Points for the Trade, and Market Chart Service.

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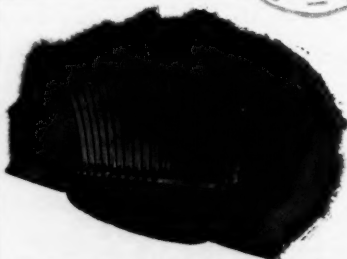
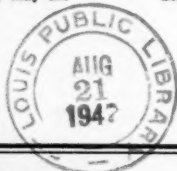
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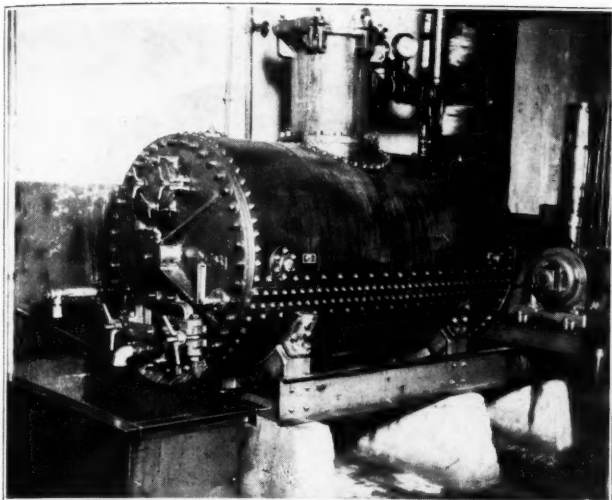
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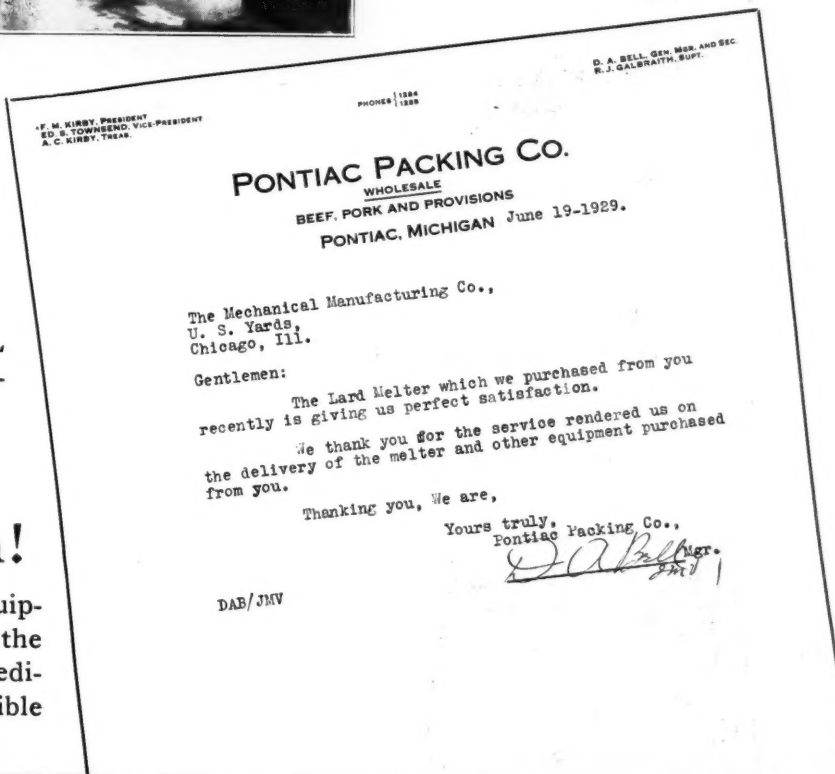


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